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+ FEATURING

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BLUEBERRY SWIRL POUND CAKE

The tastes of summer-fresh berries and zesty lemon beautifully complement each other in this simple cake. A ribbon of Bonne Maman Blueberry Fruit Spread throughout the cake adds a punch of color and flavor without making the finished dessert overly sweet.

Makes 1 (12-cup) Bundt cake

Cake:

1½ cups (340 grams) unsalted butter, softened
3 cups (600 grams) granulated sugar
6 large eggs (300 grams), room temperature
2 teaspoons (10 grams) lemon zest
1 teaspoon (4 grams) vanilla extract
3¼ cups (406 grams) all-purpose flour
1 teaspoon (3 grams) kosher salt
½ teaspoon (2.5 grams) baking soda
½ cup (120 grams) sour cream, room temperature
½ cup (160 grams) Bonne Maman Blueberry Fruit Spread

Glaze:

1 cup (120 grams) confectioners' sugar
1 tablespoon (15 grams) whole milk
1½ teaspoons (7.5 grams) fresh lemon juice
½ teaspoon (2 grams) vanilla extract

1. Preheat oven to 325°F (170°C).
2. For cake: In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until light and fluffy, about 5 minutes, stopping to scrape bottom and sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in lemon zest and vanilla.
3. In a medium bowl, whisk together flour, salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating until just combined after each addition, and stopping to scrape bottom and sides of bowl.
4. Spray a 12-cup Bundt pan with baking spray with flour. Spoon two-thirds of batter (about 5 cups or 1,200 grams) into prepared pan. Firmly tap pan on kitchen towel-lined counter 4 to 5 times to release any air bubbles. Using the back of a spoon, make a ½-inch-deep, 1-inch-wide trench in center of batter in pan, leaving a ½-inch border around sides.
5. In a small bowl, stir together fruit spread and ¼ cup (60 grams) batter. Gently spoon fruit mixture into trench in batter in pan, avoiding sides of pan. Using a knife, gently swirl fruit mixture into batter. Spoon remaining batter on top, gently spreading with an offset spatula.
6. Bake until a wooden pick inserted near center comes out clean, 1 hour to 1 hour and 5 minutes. Let cool in pan on a wire rack for 15 minutes. Invert cake onto wire rack, and let cool completely.
7. For glaze: In a small bowl, whisk together confectioners' sugar, milk, lemon juice, and vanilla until smooth. Slowly pour glaze onto cooled cake. Let stand until glaze is set before serving, 15 to 20 minutes. Store in an airtight container for up to 3 days.

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EDITORIAL & ADVERTISING OFFICE

2323 2nd Avenue North
Birmingham, AL 35203
Phone: (205) 995-8860
Email: *bakefromscratch@hoffmanmedia.com*

SUBSCRIPTION CUSTOMER SERVICE

Bake from Scratch, PO Box 5002
Boone, IA 50950
Phone: (888) 647-7304
Email: *bakefromscratch@emailcustomerservice.com*

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BAKE YOUR WAY THROUGH SUMMER

As we move into the heat of summer with farmers' markets overflowing with their bounty of delicious fruits and vegetables and family and friends gathering under the warm sun, it's the perfect time of year to go back to basics about what I love about baking: simple and adaptable recipes with flavors I know and love.

Baking is such an important part of my family, so it's no surprise that I'm including one of my family's recipes in this issue. Imagine discovering at the age of 42 that your aunt has a recipe she's been baking since her childhood? Well, once I learned about this recipe that began her experience in baking, I had to include it in the Lost & Found column to share her—and now my—love for it.

You might know that during the COVID-19 pandemic, I hosted the Baking School with Williams Sonoma classes from my home kitchen before we moved to our new studio. As I baked for Baking School and myself, I planned a full kitchen renovation so I could have my dream baker's kitchen. I'd like to welcome you back into my home and give you an inside look at my new kitchen. I've always heard of the perfect chef's kitchen, but, bakers, this one's for us!
I put together all my thoughts and ideas behind what we need for our baking to be more fun and productive.

Baking is a kind of self-care, as the pandemic proved with the millions of loaves of banana bread and sourdough and pizza crusts that we all made, and Jack Hazan of JackBakes takes this idea seriously. His new book, *Mind Over Batter*, is all about bringing together baking and therapy. Turn to our Baker Profile for more about Jack's life and delicious new cookbook.

Many of you know that my favorite mantra is "bake it your own," and there is a feature in this issue for doing just that. We've created six recipes using an assortment of gorgeous seasonal berries and juicy, ripe stone fruit that you can mix and match to your heart's desire to get your ultimate version of a summer cake, pie, or cobbler.

Flaky pastries, crunchy flatbreads, gooey bars, fruit-filled cakes, and more await you in this bright and colorful summer issue. These pages are meant to inspire you to run to the kitchen and try something new. I hope they bring you as much joy as they do for me.

And remember, Bake It Your Own!

Brian Hart Hoffman
Editor-in-Chief

Visit *bakefromscratch.com* and follow us for daily baking inspiration.

Bake from Scratch The Crumb @thebakefeed

BAKING THE WORLD A BETTER PLACE...

One Cake at a Time.

By Anne-Marie Pritchett | Photography by Dave Laus | HMU by Melissa Evans

Introducing the winner of the 2022 Greatest Baker Competition—Ginger Gaddi, a self-taught cake master from Sacramento, CA. Along with the coveted title, Ginger took home $10,000. The win affords her the opportunity to open a home-baking business and share her creations on a larger scale. Here, Ginger talks about how she got started, what sets her cakes apart, her Pug-loves, and her fondness for four-wheeling.

What sparked your interest in baking?

As a little girl, I remember my mother making cakes and cookies and me always wanting to lick the spoon and bowl. As I got older, watching baking shows on the Food Network inspired me to want to share the same excitement and joy I saw others having.

I really got cookin' during COVID. It all started when my friend Paula introduced me to the TV show Nailed It! She and I had a cake-making challenge where we would give ourselves a certain amount of time and then try to bake something and compare when finished. So the first thing I made for her was just a plain fondant cake in two hours. But I wanted to finish it with all the details, so I did! Everybody liked it. My mom saw it and asked what I would make for her next. And then, it just spiraled from there. I started watching

YouTube videos and shows because I'd never done fondant or stacked cakes. I mean, I baked; I had just never decorated like that.

Now that you have a couple of years under your belt, what is your specialty in cake decorating?

I make everything on my cakes edible, except for the supports and/or fresh flowers if my customers request them. All the decorations are handmade; I do not use pre-made toppers, toys, or plastic figures. I like the character cakes because they're fun.

How long does it take you to bake a cake and decorate it?

It depends on how complicated, but, on average, it can take several days.

What is one of your favorite cooking/baking tips or tricks?

Learn from people who have already done what you want to do. Watch videos online and talk to other bakers, but make it your own.

What is your advice to kids who want to learn to cook?

If you see something you want to make, just try it! Several online step-by-step tutorials can help. You will be amazed at what you will be able to create.

Do you also like to cook savory foods along with the sweet stuff?

I do, but I'm better at baking. I leave the savory food to Scott, my boyfriend of 13 years. He's the barbecue master.

What do you like to do when not baking?

We love to explore with our jeeps—typically high-desert areas. We drive off-road and camp in the middle of nowhere for a week at a time. We carry all of our food, water, and gas with us. The desert is a beautiful place. We bought a property in the Eastern Sierras last year, so we have a home base out there.

Do you have any kids?

Yes, we do, but they are not human kids—they are Pugs. Trixie (3) and Ivy (2) are my babies. We got Ivy from the Pug Rescue of Korea. It's a nonprofit organization that saves unwanted, neglected Pugs in South Korea and finds them families in the U.S. (and Korea). You can find them at pugrescueofkorea.org and on Instagram @pugrescueofkorea.

Where can people find you online if they'd like to order a cake and/or see your creations?

I'd love for people to visit my social sites or email me directly to let me know what they think—what they love about my cakes and what they'd be interested in me doing next. I want to get people's honest opinions so I can kind of hone my skills.

FB: Creative Cakes by Ginger | Instagram: @creative_cakes_by_ginger | email: CreativeCakesbyGinger@yahoo.com

QUICKFIRE ROUND

Signature dish: Carrot cake with cream cheese frosting, although, recently, my pineapple upside-down cake has become a close second
Favorite holiday: Halloween
Favorite movie genre: Horror
Favorite food: Italian
Worst food: Cilantro
Favorite ingredient to cook with: Cheese
Nickname: Gin
Celebrity to play you in a movie: A minion
Celebrity you most want to meet: Doug the Pug or Keanu Reeves in John Wick form
Dark or white chocolate: Dark chocolate
5 or 8 hours of sleep: 5
What is your happy place: Lake Tahoe

ANDREW McDONOUGH B+ FOUNDATION

Colossal Management, LLC raised over $2.3 million from the Greatest Baker Competition in support of the Andrew McDonough Be Positive (B+) Foundation an organization dedicated to providing financial and emotional support to families of children with cancer nationwide. It funds research to find cures for childhood cancers and advancements in treatment protocols. Donations were raised by Colossal on behalf of BTCare a United States 501(c)(3) public charity organization that will be issuing the final donation grant, minus Competition fees and costs to the B+ Foundation. bepositive.org

The Greatest Bakers

ROLLIN' INTO THE FINALS

MEET THE GREATEST BAKER RUNNERS-UP

HAROMONY DONEGAN-DAVIDSON

Harmony was born to bake. The 17-year-old high school student from San Diego learned to love the craft while watching her grandmother in the kitchen. Today, she spends most of her time cooking all things sweet and savory from scratch and has a home-baking business for people with dietary restrictions like hers. "I was able to get into cooking classes at my high school after I started my business. I'm so grateful for my teacher Mr. Perez who has done nothing but support and encourage me on this journey," she says.

Baking style: Creative, simplistic, inclusive, original, homemade
Who do you want to cook beside: Gordon Ramsay (He's a pro!)
What would you call your bakery: Warm Delights Bakery
Baking tip: Use dark brown sugar for soft and chewy cookies, light brown sugar for thin and crispy
Signature dish: Savory – Chicken noodle soup / Sweet – Pumpkin bread
Favorite ingredient to cook with: Sourdough starter
Nickname: Harms, Ham, Star, Sugar cookie, Monkey, Pumpkin
Dark or white chocolate: Dark chocolate
If you could make a new holiday, what would it be: National Weird Food Combination Day
What is your happy place: The city! I love the hustle and bustle of it all
5 or 8 hours of sleep: 8 hours! Gotta take care of myself

Instagram: @Warm.Delights.Bakery

BRITTANI RICCIO

Brittani is a huge foodie and loves to cook all things, though her main focus is cheesecake. In fact, she has created over 150 flavors! Visit her bakery—Mad Batter Cheesecakes Bakery in Port Lavaca, TX—for a culinary experience that will change your life. Brittani comes from a long lineage of amazing bakers, "I was born with a passion for sharing sweet treats with the ones I love," she says. When not baking, she loves to work in her yard and get creative in the kitchen with her two-year-old daughter, Vera.

Baking tip: When you bake with love and passion, it's always the best-kept secret ingredient
Who do you want to cook beside: Martha Stewart (I grew up watching her and just love her style)
Signature dish: Chipotle bacon chive chicken salad
Favorite ingredient to cook with: Cream cheese
Dark or white chocolate: Dark chocolate
If you could make a new holiday, what would it be: National Cheesecake Day (You're in luck, Brittani! NCD is on July 30)
Celebrity you most want to meet: Gwendolyn Rogers, owner of The Cake Bake Shop
What is your happy place: My bakery
5 or 8 hours of sleep: Full 8 hours, no more, no less

madbattercheesecakes.com/ | 1A Virginia Place, Port Lavaca, TX 77979 |
Facebook: madbattercheesecakes

TINA CUNNINGHAM

Tina Cunningham is stirring up the baking world with her unique sweet and savory creations, thanks to her grandma Tennie who sparked her passion for baking. Not only does she create the most mouthwatering cakes (check out her confetti-candy cake video on Facebook), but she also puts together delightful charcuterie cups for various events around her home state of Montana. We see a bakery in this self-taught chef's future.

Baking style: Creatively southern, non-conforming, savory
Who do you want to cook beside: Sunny Anderson and Ree Drummond
What would you call your bakery: Sweet Creations by Tina
Baking tip: Put a pan of water in the oven when baking cakes to help keep them moist
Signature dish: Savory – Baked steak and gravy / Sweet – Pumpkin cupcakes with cream cheese icing
Favorite ingredient to cook with: Butter
Dark or white chocolate: White chocolate
If you could make a new holiday, what would it be: First Responder's Day (good news, Tina—the official annual date is Oct. 28)
What is your happy place: Anywhere with my family and friends
5 or 8 hours of sleep: I wish for 8, but 5 is more like it

Facebook: Sweet Creations by Tina

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PHOTOGRAPHY BY
KYLE CARPENTER
RECIPE DEVELOPMENT BY
AMANDA STABILE
FOOD STYLING BY
KATIE MOON DICKERSON
STYLING BY
MARY BETH JONES

RECIPE CORRECTIONS
While we aim for perfection with each of our recipes, we do make the occasional mistake. Here are corrections from recent issues.

MARCH/APRIL 2023
Southern Coconut Cake (page 83)
Step 1: Cake pans should be 8 inches (not 9 inches).

MAY/JUNE 2023
Banana Bread Sweet Rolls (page 34)
Filling ingredients: Omit flour and reduce cinnamon to 1½ teaspoons (3 grams).
Step 6: For filling: In a small saucepan, stir together mashed banana, brown sugar, and cinnamon. Bring to a boil over medium heat, stirring until sugar dissolves. Cook, stirring constantly, until thickened, about 3 minutes. Pour mixture into a heatproof bowl, and let cool completely.

RESOURCES

Page 19—Photos by Mindy Flack (cake) and Rachel Bradstreet (Mindy Flack).
Pages 31–32—OXO Good Grips Cherry & Olive Pitter and OXO Quick-Release Multi-Cherry & Olive Pitter.
Pages 33–38—Photography by Lauren Volo.
Page 79—Ateco Stainless Steel Cream Horn Molds.

BROWN SUGAR BANANA BREAD

This easy stir-together loaf stays wonderfully soft for days after baking thanks to the dynamic duo of ripe fruit and C&H® Light Brown Sugar in the batter. Plus, a sprinkle of brown sugar on top bakes into a delightfully crunchy crust.

Makes 1 (8½x4½-inch) loaf

- 1⅔ cups (208 grams) all-purpose flour
- ¾ teaspoon (2.25 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1 gram) ground cinnamon
- ¼ teaspoon (1.25 grams) baking powder
- ¼ teaspoon ground nutmeg
- 1 cup (240 grams) mashed very ripe banana (3 to 4 medium bananas)
- ¾ cup (165 grams) plus 2 tablespoons (28 grams) firmly packed C&H® Light Brown Sugar, divided
- ¼ cup (56 grams) neutral oil
- ¼ cup (60 grams) sour cream, room temperature
- 2 large eggs (100 grams), room temperature
- 2 tablespoons (28 grams) unsalted butter, melted
- 1½ teaspoons (6 grams) vanilla extract
- ½ cup (120 grams) diced ripe banana (1 to 2 medium bananas)

1. Preheat oven to 350°F (180°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a medium bowl, whisk together flour, salt, baking soda, cinnamon, baking powder, and nutmeg.
3. In a large bowl, whisk together mashed banana, ¾ cup (165 grams) brown sugar, oil, sour cream, eggs, melted butter, and vanilla. Gently stir flour mixture into banana mixture just until dry ingredients are moistened. Fold in diced banana until no flour streaks remain. Spread batter into prepared pan. Sprinkle remaining 2 tablespoons (28 grams) brown sugar onto batter.
4. Bake until a wooden pick inserted in center comes out clean, 55 minutes to 1 hour, loosely covering with foil during final 15 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 10 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

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4 Strawberry-Smudged Smiles.

1 New Summer Family Favorite.

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HELPFUL TOOLS

AND INSIPIRING READS

A BETTER BEATER

We can't bake without this brilliant dual-purpose KitchenAid Artisan Stand Mixer paddle attachment. Its flex edge scrapes the sides of the mixer bowl as it beats, which incorporates ingredients speedily and efficiently and means less stopping and scraping the bottom and sides of the bowl for you.

JUST A SMIDGE

When you read a recipe that says, "Add a pinch of this and a dash of that . . .," do you automatically think, "Precisely how much is a pinch or a smidge?" Our editorial director, Nancy Meeks, knows! She introduced us to her set of teeny-tiny measuring spoons that she got as a stocking stuffer years ago. She adores her conversation-starting tools and knows you'll love a set, too.

LOVELY LINENS

These lightweight linens from LinenCasa are a staple in the kitchen of Brooke Bell, whom many of you know from Baking School with Williams Sonoma classes. Their style and function are streamlined, as they both absorb and dry quickly, leaving you with a damp-free, company-ready towel that serves all your needs.

GRAB THESE FINDS AND MORE AT: *bakefromscratch.com/shop*

A LOVE LETTER TO ITALY

ITALY ON A PLATE
BY SUSAN GRAVELY

This cookbook is an instant treasure in our collection as Vietri founder Susan Gravely explores what makes Italy enchanting—beauty, style, and, most of all, wonderful food. Our sister magazine *Southern Lady* is hosting a fabulous event with Susan in Italy this September that will be an experience not to miss!

AVAILABLE AT: *bakefromscratch.com/shop*

VERMONT-BOUND

MY VERMONT TABLE: RECIPES FOR ALL (SIX) SEASONS
BY GESINE BULLOCK-PRADO

Get lost in the special seasons true Vermonters hold near and dear to their hearts, like "stick season"—when the trees are bare and the gourds are plentiful right before winter. Gesine keeps us captivated and salivating as she shares recipes like Wild Berry Dutch Baby, Upside-Down Plum Cake, Vermont Strawberry Shortcake, and Bavarian Pretzels.

AVAILABLE AT: *gesine.com*

COMFORT IN COOKIES

STUFFED: THE SANDWICH COOKIE BOOK
BY HEATHER MUBARAK

We've found this cookbook irresistible, as it glorifies the virtuosity of the stuffed cookie. You may have spotted Heather in May baking up lots of cookies alongside our editor-in-chief, Brian Hart Hoffman, in a Baking School with Williams Sonoma class, and be sure to catch up with Heather and Brian as they dish over her new cookbook on our podcast, *The Crumb*! From ice cream sandwiches to macarons, Heather created 65 mix-and-match cookie sandwiches, including Carrot Cake Cookies with Brown Butter Cream Cheese Frosting, Strawberry Shortcake Macarons, and Orange Butter Cookies with Chocolate Ganache, that will have you swooning.

AVAILABLE AT:
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2024 Baking Retreats will be announced soon!

For all of the delicious details on these retreats and to register, email *events@bakefromscratch.com*.
To stay up-to-date on our baking retreat announcements, sign up for our newsletter, PreHeat!

baker spotlight

HOME BAKING SUCCESS

MINDY FLACK IS A SOFTWARE IMPLEMENTER TURNED BAKER WHO IS TURNING HER BAKING HOBBY INTO A FULFILLING CAREER

What inspired you to begin baking?
Mindy Flack: My mom always did everything from scratch. I mean, not just baking, but even making pasta. She gardened; she canned. That's how I grew up. All our treats were homemade, and I've always enjoyed baking.

You're a software implementer by day and a baker by night. How did you turn your baking into a side hustle?
MF: It started, probably 12 years ago now, because my husband and I had a lot of unexpected medical debt. People kept asking, "What do you need?" So, I thought, "I'm going to ask people for $30 for a dozen cupcakes," which at the time seemed outlandish. I thought no one would pay for this. Within 4 hours, I had sold 80 dozen cupcakes, and I didn't know how I was going to make, store, or deliver 80 dozen cupcakes, so I had to stop taking orders. People kept asking, so we did it a few more times, and from their support, it became a thing.

You've become known for your cheesecake. Tell us about it.
MF: It's my husband's favorite dessert. When we first got married, I thought, "I'm going to make a cheesecake." I overbaked the first cheesecake, so when it cooled, it had a big crack, and I was really upset with myself. I slammed it down on the counter, and it erupted. We ended up with cheesecake on the ceiling! My husband comes over, opens the silverware drawer, very calmly pulls out a fork, and scoops pieces of cheesecake off the counter, eats it, and says it tastes good. And then my endeavor to make the perfect cheesecake was born.

What are some challenges you faced when you decided to expand your baking?
MF: The biggest challenge is being able to produce what I'm most known for in a commercial space: cheesecake and Key lime pie. That's my passion, what I love, and what I get excited about. But it's a big leap; it's quite an investment to move from working at home on the side to generating enough business to hire staff.

How has *Bake from Scratch* helped you grow as a baker?
MF: The simplest answer is confidence! Before finding the magazine in 2018, I really stuck to baking cakes, cupcakes, and cookies. Because of the magazine and its clear, detailed information, I've felt brave enough to try pies, breads, savory baking, as well as new flavor combinations I would have never thought of on my own!

I also participate in the Baking School with Williams Sonoma classes and have attended two retreats [Paris in 2021 and Minneapolis/St. Paul in 2022]. It's so wonderful to be in a group who all share a common interest, and many of us have created new friendships that last beyond the retreat. Everyone has lots of tips and tricks to share, and while I do sometimes stick to the recipe as taught to us, I truly love the "bake it your own" concept that Brian champions, and it's really helped me expand my baking creativity.

What is your proudest achievement in baking?
MF: When I was working from home as an amateur baker, I entered state fair baking competitions. I have won 22 ribbons; more than half of them are first-place blue ribbons. I'm really pleased at how well I did in the years I participated.

What's on your baking bucket list these days?
MF: I'm really expanding into cookies because I want to have some items that people can pop in and get. I want to make sure that there's something unique about what I'm producing.

Find Mindy and her bakery on Facebook at @ButterAndSugarBakeryMN and on Instagram at @ButterSugarMN.

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GLUTEN-FREE DINNER ROLLS

These golden, buttery rolls have a pillow-soft texture thanks to Red Star® All-Natural Active Dry Yeast; don't skip the garlic and herb butter brushed onto the warm rolls before serving.

Makes 9 rolls

- **1¼ cups (300 grams) warm whole milk (100°F/38°C to 110°F/43°C)**
- **4 tablespoons (48 grams) granulated sugar, divided**
- **1 (0.25-ounce) package (7 grams) Red Star® All-Natural Active Dry Yeast**
- **3½ cups (490 grams) gluten-free all-purpose flour (see Note)**
- **2 tablespoons (11 grams) dry milk**
- **1 tablespoon (9 grams) kosher salt**
- **1½ teaspoons (4.5 grams) xanthan gum**
- **⅓ cup (76 grams) unsalted butter, melted**
- **3 large eggs (150 grams), divided**
- **1 tablespoon (15 grams) water**
- **2 tablespoons (28 grams) unsalted butter, cubed**
- **1 teaspoon (1 gram) minced fresh thyme**
- **1 teaspoon (1 gram) minced fresh parsley**
- **½ teaspoon (2 grams) minced garlic**

1. In a small bowl, combine warm milk, 1 tablespoon (12 grams) sugar, and yeast. Let stand until foamy, 5 to 10 minutes.

2. In the bowl of a stand mixer, whisk together flour, dry milk, salt, and xanthan gum, and remaining 3 tablespoons (36 grams) sugar by hand until combined. Using the paddle attachment, with mixer on low speed, add melted butter, 2 eggs (100 grams), and yeast mixture, beating just until combined, stopping to scrape bottom and sides of bowl. Increase mixer speed to medium-high, and beat for 10 minutes, stopping to scrape sides and bottom of bowl and paddle. (Dough will look like a thick muffin batter.) Scrape sides and bottom of bowl and paddle. Cover and let stand in a warm, draft-free place (75°F/24°C) until puffed, about 1 hour.

3. Using a spatula, lightly knead and deflate dough. Cover and refrigerate dough for 2 hours.

4. Spray an 8-inch square baking pan with cooking spray.

5. Lightly spray a work surface with cooking spray or coat with vegetable oil. Turn out dough onto work surface, and divide into 9 portions (about 110 grams each). (Dough will be very soft and pliable.) Using your hand, roll each portion on greased surface into a smooth ball. Place in prepared pan. (If dough becomes too soft or sticky to work with, refrigerate for 5 to 10 minutes to firm up, greasing work surface again if needed.) Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and sides of rolls are touching, about 45 minutes.

6. Preheat oven to 350°F (180°C).

7. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams); brush egg wash onto rolls.

8. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), about 35 minutes, loosely covering with foil during final 10 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 10 minutes.

9. In a small microwave-safe bowl, combine cubed butter, thyme, parsley, and garlic. Heat on high in 15-second intervals until butter is melted. Brush butter mixture onto warm rolls. Serve warm.

Note: *There are many varieties and blends of gluten-free flours; gluten-free all-purpose flour is different from a gluten-free cup-for-cup substitution, which does not work well for yeasted products. For this recipe, it's important to use gluten-free all-purpose flour with a base of rice flour.*

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STAND MIXER 101

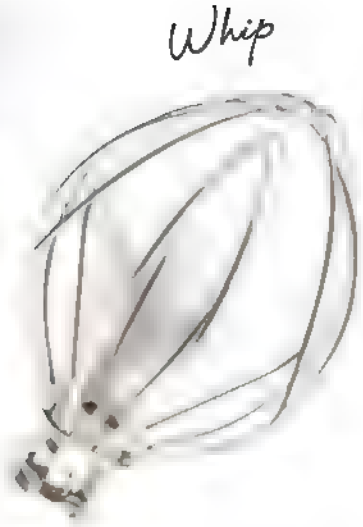
A STAND MIXER IS AN INDISPENSABLE PIECE OF KITCHEN EQUIPMENT FOR BAKING. HOW WELL DO YOU KNOW YOURS?

The first stand mixers for home use were introduced by the KitchenAid company in 1919 and quickly became a household favorite. Both its tilt-head and bowl-lifter models inspired numerous versions by other companies, but KitchenAid's iconic style and superior functionality continue to make it a popular pick for both avid and casual bakers.

Although there are seemingly infinite brands, models, and sizes of stand mixers in a wide price range to choose from, the *Bake from Scratch* test kitchen uses the KitchenAid Artisan 5-Quart Tilt-Head Stand Mixer for developing all our recipes that require a mixer. (Note, we also specify in our recipes if and when to use a hand mixer.)

BY NANCY MEEKS
PHOTOGRAPHY BY KYLE CARPENTER
STYLING BY LUCY FINNEY

2839 CULVER ROAD, SUITE 204, BIRMINGHAM, AL 35223



These items are standard inclusion with all KitchenAid Artisan 5-Quart mixers. The flat beater, equally well-known as a paddle, is likely your most-used attachment; it's the go-to for creaming butter and sugar and mixing a multitude of batters, doughs, and frostings. The whip, or whisk, is what to reach for when making meringue, whipping cream, beating eggs to a ribbon stage, and creating other airy components. As its name indicates, the dough hook is specifically for mixing and kneading yeast doughs for all manner of breads. The pouring shield, a.k.a. the flour chute, attaches to the rim of the bowl and serves two functions: the extended spout is for adding ingredients to the bowl, and the overhanging edge helps minimize flour and the like from billowing out of the bowl and liquid ingredients from splattering out. The finishes of attachments will vary, but they're specifically designed to fit numerous styles and sizes of KitchenAid mixers.

Many stand mixers denote their speed range as text from low to high rather than numbers as KitchenAid does, and *Bake from Scratch* recipes give speeds as text as well. Here's how the two compare.

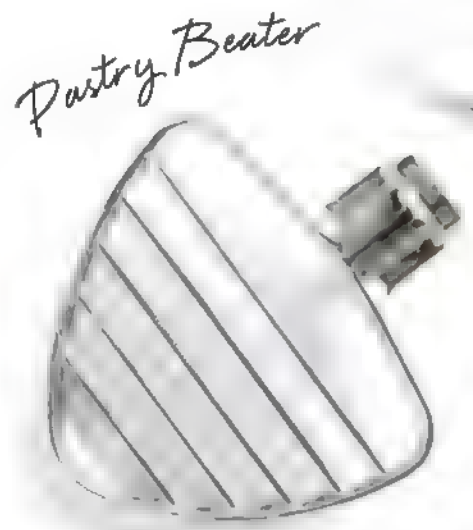
Low = Stir/1–2

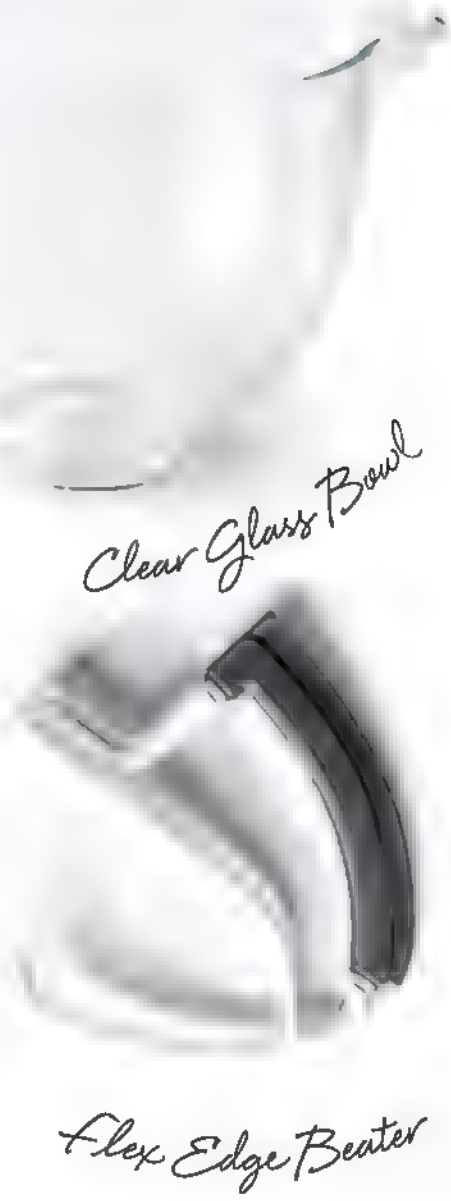
Medium = 5–6

Medium-Low = 3–4

Medium-High = 7–8

High = 9–10





We also love these optional attachments that are available à la carte. The glass bowl is ideal for monitoring color and texture changes in doughs and batters, and the flex edge beater scrapes the sides of the bowl while mixing. The pastry beater mimics a handheld pastry cutter for creating flaky pastry, piecrusts, and biscuits.

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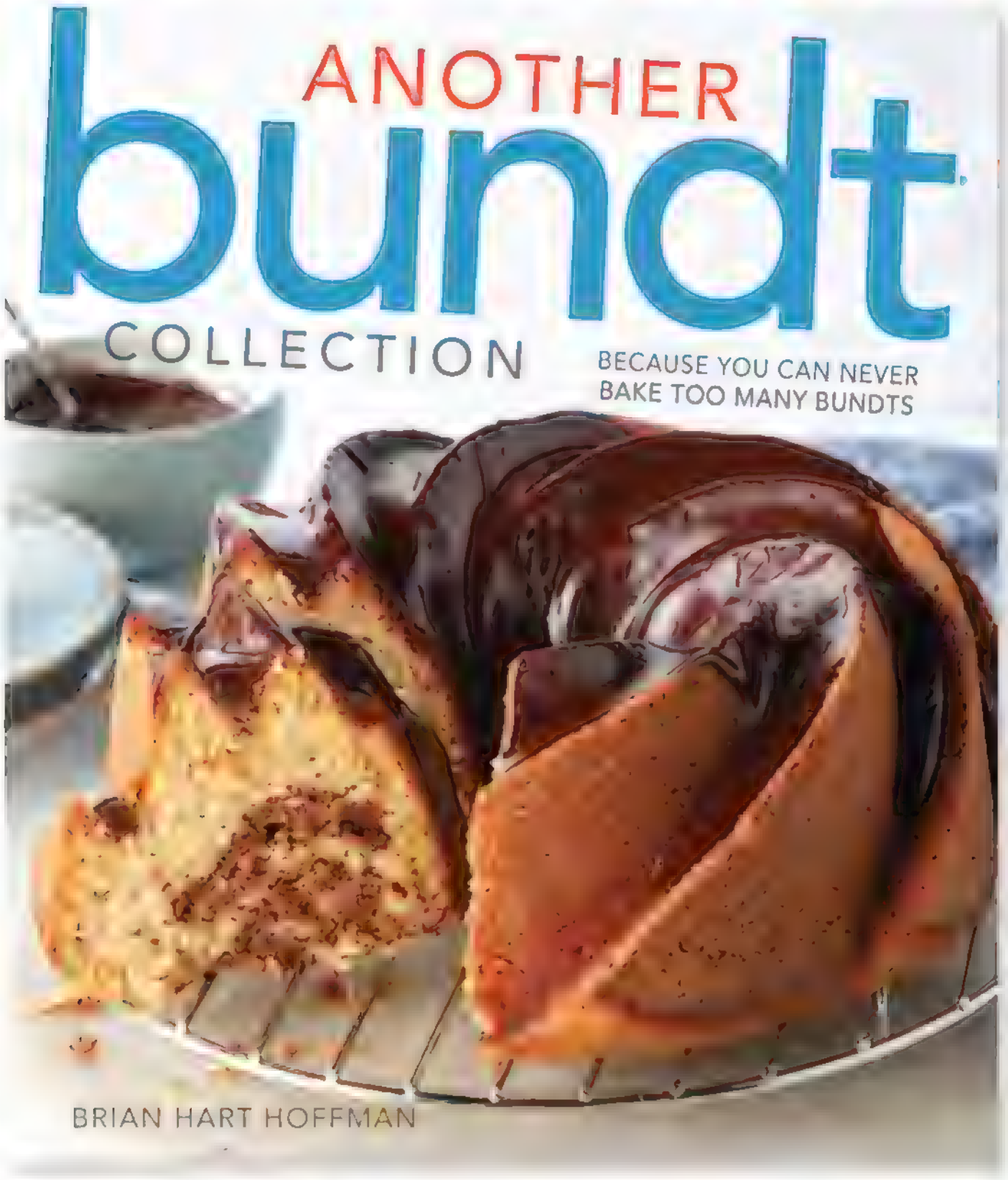

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LEGACY OF A MARVELOUS MUFFIN

Aunt Cheryl

BAKE FROM SCRATCH EDITOR-IN-CHIEF BRIAN HART HOFFMAN'S AUNT SHARES A DECADES-OLD YET NEW-TO-HIM FAMILY RECIPE

BY AMBER WILSON
PHOTOGRAPHY BY KYLE CARPENTER
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY LUCY FINNEY

Some recipes are humble yet so reassuring that they need not change. They are kept in your pocket, ready for the moment you crave comfort and simplicity. This is one of those recipes.

"My Aunt Cheryl has been baking these muffins for literally decades now," Brian says, "and I never knew about the recipe until just a few months ago when she called me up to chat and she happened to be making these muffins."

"I first made these muffins at age 12 in my home economics class," says Brian's aunt Cheryl Hoffman. "This recipe has always been my favorite easy muffin recipe. I bake them especially when craving a muffin at home."

The handwritten recipe, titled simply "Muffins," is recorded on a white, ruled index card that has slightly yellowed around the edges, with the occasional splatter here and there. There's a star drawn to the right of the title, indicating it's become Cheryl's go-to muffin recipe over the years.

"My husband of 43 years, who doesn't like many muffins, has always loved these. He prefers eating them hot from the oven with lots of butter if made without the jam. If they're made with jam, we both eat them as baked," Cheryl explains. "Since there are only the two of us, he loves having leftovers the next day split in half and toasted with butter." She always pushes herself in the kitchen to bake new things, but she never forgets the importance of essential recipes like this and that sweet moment when she first discovered her passion for baking.

AUNT CHERYL'S HOME EC MUFFINS

Makes 12 muffins

Recipe adapted from Cheryl Hoffman

Made with or without fruit spread, these muffins are always a sweet embodiment of easy, cozy baking.

- 3 cups (375 grams) all-purpose flour
- 1 cup (200 grams) granulated sugar
- 4 teaspoons (20 grams) baking powder
- 2 teaspoons (6 grams) kosher salt
- 1 cup (240 grams) whole milk
- ½ cup (112 grams) vegetable oil
- 2 large eggs (100 grams)
- ¼ cup (80 grams) blueberry and/or strawberry fruit spread* (optional)

1. Preheat oven to 400°F (200°C). Spray a 12-cup muffin pan with cooking spray.
2. In a medium bowl, whisk together flour, sugar, baking powder, and salt.
3. In a large bowl, whisk together milk, oil, and eggs. Add flour mixture, stirring just until dry ingredients are moistened. Spoon about 3 tablespoons batter (about 52 grams) into each prepared muffin cup. Spoon 1 teaspoon fruit spread (about 6.5 grams) (if using) in center of batter in muffin cups. Spread about 2 tablespoons batter (about 35 grams) onto fruit spread.
4. Bake until golden brown, 15 to 17 minutes. Let cool in pan on a wire rack for 10 minutes. Remove from pan; serve warm.

**We used Bonne Maman Blueberry and Strawberry Fruit Spreads.*

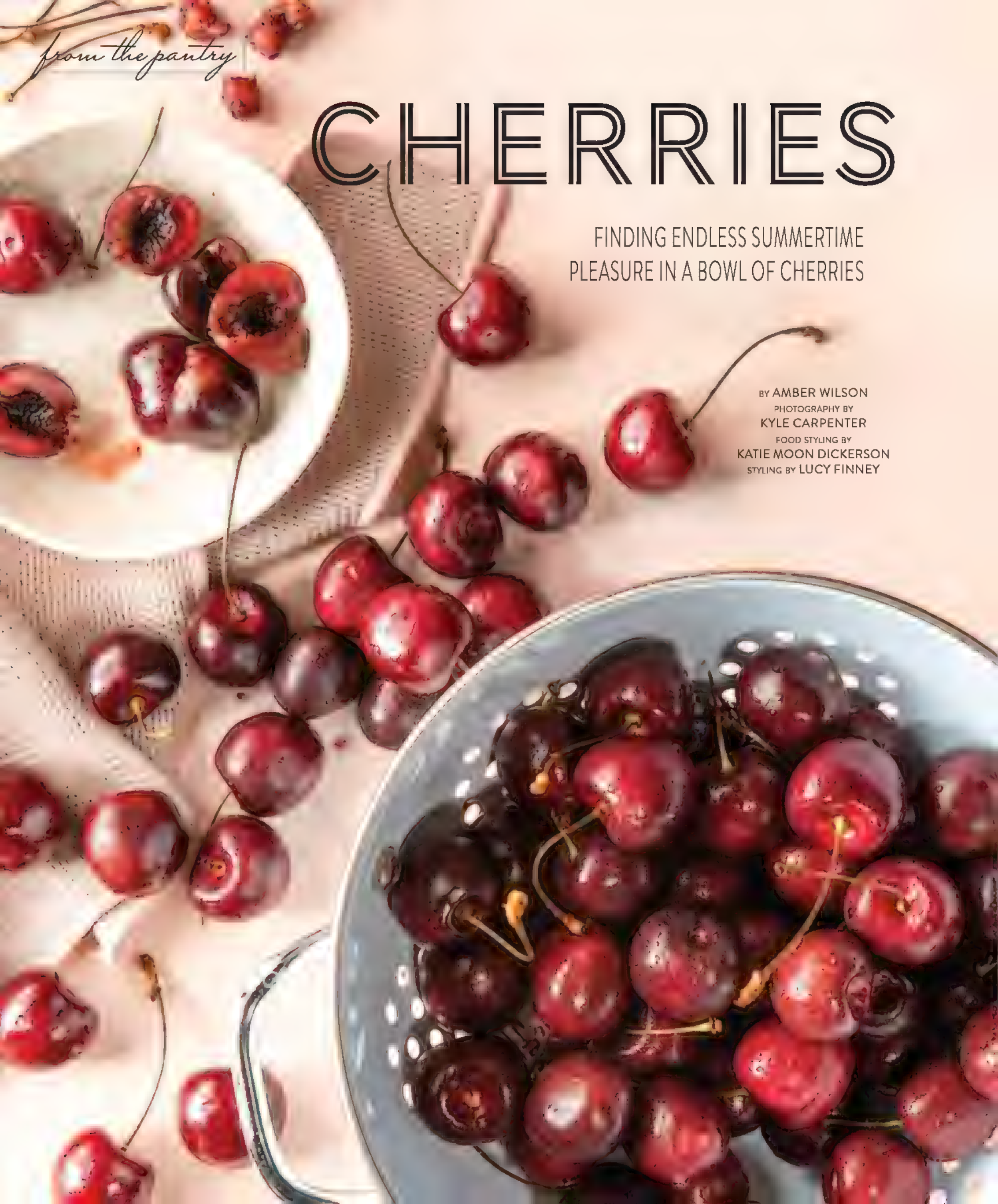
PRO TIP
If not adding fruit spread to batter, fill each muffin cup with about ⅓ cup (about 90 grams) batter.

from the pantry

CHERRIES

FINDING ENDLESS SUMMERTIME PLEASURE IN A BOWL OF CHERRIES

BY AMBER WILSON
PHOTOGRAPHY BY
KYLE CARPENTER
FOOD STYLING BY
KATIE MOON DICKERSON
STYLING BY LUCY FINNEY



In the dead of scorching summer heat, I can find few things that bring greater pleasure than a bowl brimming with chilled cherries. Their adorable, heart-shaped bodies gleam at me fwith assorted rosy pink shades and dark, striking hues. Their taut skin gives way to firm flesh filled with perfectly balanced tart, sweet juices. I have many favorite cherry-filled memories, but the most potent one brings me back to a summer night spent at the beach in late July. The sweltering day was filled with enough activity to last a week. All we needed was a relaxing evening as the sun began to set. The gilded light swept over us as if depositing all its last efforts for us to savor the rest of the beautiful day. That night after dinner, we made a fire, and as the salty breeze rippled around us, we shared a large, shallow bowl almost overflowing with cherries served on ice. We sat, talked, and listened to the fire crackling away as we slowly stemmed cherries and pitted them discreetly with our teeth. We sipped on cold sparkling rosé wine and remained there, sipping and stemming, until the bowl was empty and filled with something akin to an ice bath strewn with cherry stems. The stars hung close now as if beckoning us to bed, our hearts full of lovely, golden memories and the sweetest taste of cherries still clinging to our palates.

The first step to picking the most excellent cherries is deciding which type you desire—sweet or sour. Sweet cherries have a high natural sugar content and low acidity, making them perfect for eating out of hand. Sweet cherries range in color from pale yellow to murky mahogany. They're usually large and robust, with firm flesh. There are hundreds of varieties of sweet cherries, which are primarily grown in the US and Turkey. In the US, California, Oregon, and Washington produce sweet cherries, which you'll often find in markets.

Bing cherries are the most popular variety of sweet cherries. These are the most widely grown type in the US and are typically available from May to August. They're large, red, and heart-shaped, with a firm, juicy, almost crunchy texture and a touch of acidity, giving them a perfectly balanced light tartness. The darker their red color, the riper and more flavorful the cherry. They're great for snacking, and their sweet flavor makes them ideal for simple desserts.

Luxardo Cherries

The original maraschino cherry

Where the American maraschino cherry feels nostalgic—even kitschy— the Italian Luxardo cherry exudes elegance. Each jar of cherries is packed with sour Italian marasca cherries candied and soaked in a sweet syrup. The cherries are almost black in color, and their syrup is thick like molasses. The taste is nutty, like almond, but still fruity. Yes, they are more expensive than the American maraschino cherry, but Luxardo cherries are packed with natural fruit flavor. As a result, a Luxardo cherry makes an exponentially better garnish for cheesecake than canned cherry pie filling, and it transforms even the simplest bowl of ice cream or cocktail into a luxurious treat.

Lightly colored sweet cherries range from pale yellow with a slight rosy hue to the softest blush tints. They are popular for both their delicate appearance and mild sweetness. Common types of light-colored sweet cherries include Queen Anne and Rainier. Rainier cherries were developed in 1952 in Washington State and named after the state's largest mountain. They are pink with a lovely golden-yellow tinge; a sweet, almost candied flavor; and pastel flesh. The creamier the yellow color, the riper and tastier the cherry. They are juicy, making them delicious for snacking on, but they are not an excellent choice for baking, as cooking ruins their gorgeous color. Queen Anne cherries, also known as Royal Anne cherries, resemble Rainier cherries with their yellow to rosy skins, but they are tarter in flavor. Their season is short, as they ripen in early July and will be gone by the end of the month.

Sour cherries, also known as tart cherries, have a low natural sugar content and can be very juicy. Their high acidity brings a bright, intense flavor and a supple texture, which makes them perfect for baking when they're paired with a large amount of sugar to balance their natural tartness. Sour cherries are also the variety that's turned into dried cherries.

Two common varieties of sour cherries are Montmorency and Morello. Both have a bright flavor and firm flesh, perfect for baking. Montmorency cherries are the most common sour variety. They are great as a tart snack, but they are more often cooked, dried, canned, or frozen. They're also squeezed for juice and used in pie filling, jams, and preserves.

These light-red sour cherries are almost exclusively grown in Michigan, making them popular in the Midwest throughout the summer. Combine them with sugar for cherry pies and tarts or use them to make a well-balanced jam or jelly. Morello cherries are juicy sour cherries with dark red skins, a pie baker's best friend, so some people call them "pie cherries." Although exceptionally flavorful, they're too tart to eat raw, but they're great in most baked goods and are often canned in juice or syrup. Unfortunately, their season is short, usually confined to the month of July.

Once you know which type of cherry you need, it's time to pick, pit, and store these summertime jewels for optimal savoring. When buying cherries, look at the stems and skins to determine the best bunch. A cherry stem can indicate freshness. Unbroken, green stems are perfect; you'll want to avoid anything that looks dark brown and brittle. If the stem is already rotted, so is the fruit underneath. No stem? No problem! You can determine the quality of the fruit by looking at the cherry itself. The ideal fruit is shiny and plump; wrinkles and discoloration usually mean they're older. Look for glossy, taut cherries with as few bruises as possible.

Store your cherries in the fridge as soon as possible. Cherries are a sensitive fruit—they lose their juicy taste at room temperature. They also absorb water when washed, so resist rinsing them until right before you eat or bake with them. Cherries will last for around a week in the refrigerator, but if you want to keep them longer, freeze pitted cherries in heavy-duty resealable plastic bags. They'll still be delicious and juicy when you're ready to use them in your favorite cherry recipes!

BAKE WITH CHERRIES

In this issue, don't miss:

Cherry-Almond Bread Pudding, page **59**
Cherry-Almond Bakewell Tart, page **61**
Quick Kouign Amann, page **83**

When it comes to pitting cherries, you have a few options that'll make cherry desserts that much sweeter. Cherry pitters work exceptionally well, especially if you're making a recipe that calls for plenty of cherries. Handheld pitters fling the pits out when squeezed tight, leaving you with an intact, hollowed-out cherry. Wonderfully old-fashioned and effortless push-button cherry pitters screw to the top of a Mason jar, pushing a rod through the fruit when pressed down, forcing the pit into the jar, leaving the fruit intact. If you are pitting pounds of cherries at a time, there's a multi-cherry pitter that pits up to six cherries in one fell swoop!

If you don't have a cherry pitter on hand, you probably have at least one of these everyday kitchen tools to use as a makeshift pitter. Using a chopstick or wooden skewer is a great option. It's as simple as placing a stemmed cherry, stem end up, on the top of an empty bottle, shoving the end of the chopstick or skewer through the cherry, and pushing the pit out. Another alternative is using a knife. Use the flat side of a large chef's knife to carefully flatten the cherry. The pressure will release the pit from the flesh, and it should slide out easily.

Then you simply fish out the pit. It's not the neatest and you'll end up with cherry juice on your cutting board and fingers, but it always works!

Ralph Waldo Emerson said, "Our fear of death is like our fear that summer will be short. But when we have had our swing of pleasure, our fill of fruit, and our swelter of heat, we say we have had our day." So, as cherry season ends and I've had my fill of these summertime jewels (with plenty stocked away in the freezer and a jar or two in the pantry), I feel like I have had my day, and summer can come to a sweet end as the memories of cherries linger long after.

BAKING AS THERAPY

JACK HAZAN OF JACKBAKES DIVES DEEP INTO THERAPEUTIC TECHNIQUES THAT CAN BE FOUND IN YOUR KITCHEN IN HIS NEW COOKBOOK, *MIND OVER BATTER*. IN ADDITION TO BEING A BAKER, JACK IS ALSO A LICENSED PSYCHOTHERAPIST. HIS BOOK FEATURES SOUL-SATISFYING RECIPES THAT WILL HELP YOU DEAL WITH EVERYTHING FROM MANAGING STRESS AND ANXIETY TO SELF-CARE AND LEAVE YOU FEELING ACCOMPLISHED, UPLIFTED, AND DELICIOUSLY SATISFIED WITH EVERY BITE!

BY AMBER WILSON

For Jack Hazan, the kitchen is a haven—a delicious space to let go and heal. He's learned the power of therapy in baking, and he is here with his new cookbook, *Mind Over Batter*, to share it with the most avid bakers, those who have never even picked up a spatula before, and everyone in between!

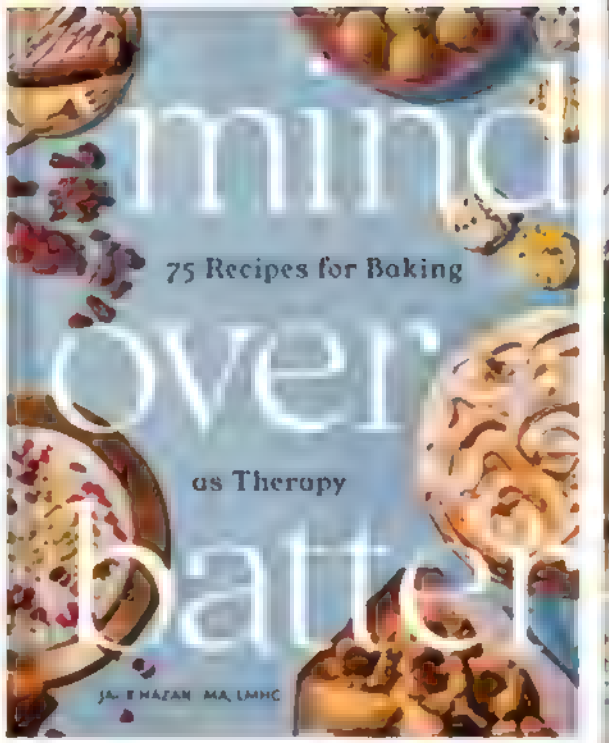
Jack first made the connection between baking and therapy while pursuing a degree in psychology. "In grad school, I began baking bread to make some dough! I had been doing this for over two years, and on the last day of my last semester, I brought bread to share with everyone. Everybody loved the bread, but I was sad because I felt like I needed to give up this passion for baking for therapy. And my professor said, 'Do you? Isn't baking therapy?!' And my response was, 'Yes, you are 100 percent right!'" Jack would bake before an exam or while writing a research paper, and baking helped him focus and complete tasks more easily. Most of all, it helped him get back to center. So, he began asking himself, "If I am having this experience with baking, I wonder if others dealing with stress can alleviate that anxiety in a way that's also fun and yummy, too?"

The path between baking and therapy became clear, but Jack never dreamed this would be become a career. "I'm good with my imagination, and I wondered what [a career combining therapy and baking] would look like. So, I reached out to a friend of mine, Michael, who is my sidekick and my coauthor for this cookbook. I was like, 'This is an excellent idea for a show because baking is very therapeutic. It could be exciting, fun, and healing.' So, we worked with a producer, and they said the concept needed to be a book first. I never thought I would ever write a cookbook. So, I spent one New Year's Eve and New Year's Day reviewing my therapy notes and baking blogs preparing to pitch the cookbook. Nothing happened after we pitched it, but I began doing baking videos [during the COVID-19 pandemic]. Then the *New York Post* picked up the story and gave me a three-page spread. A few weeks later, I got signed by a publisher. I never thought it would happen, but so many people were baking from home and feeling like it was therapeutic. That really helped me."

Now that Jack's first cookbook, *Mind Over Batter*, is out in the world, I wanted to know the part he loved most about writing the book. "My favorite part about writing the cookbook was all the people who helped me write it! That is where it all came together for me—writing with Michael, my team of recipe developers, recipe testers, and friends in branding who helped me. I saw everyone getting something from the book. It was exciting and fun and collaborative. I felt so connected!"

The recipes in his cookbook are as unique and engaging as Jack himself, and these are some of the recipes he gravitates to most at the moment: "I go crazy for a crumb. I love the Chocolate Chip Babka Crunch. Holy guacamole! Who doesn't love babka?! I love the Cookies and Cream Brownies. The Want S'mores Cookies? are incredible, fun, and so tasty. I love the Confetti Pound Cake because I'm gay and I love all the colors! I'm a New York Jew, so the I Crumble for You Coffee Cake, I love that," Jack explains. "And hello, all my Syrian recipes! Kanafeh—I made that with my grandmother. It's a recipe that's been passed down for generations. The Syrian Carrot Cake is so delicious and always a crowd-pleaser. But to be honest, I love anything with rosewater. It's lovely and tasty, and it's an interesting flavor. I noticed that baking recipes could take you back to different times in your life. So, that taste of rosewater, it's delicious but it's also heartwarming because it takes me back to my heritage and my culture. And it also brings me back to baking with my grandmother, which was a lovely, fun time in my life. I miss her."

It's evident Jack honors recipes and the tranquil act of baking, so I had to ask him what's his favorite recipe to make when alone in the kitchen—essentially, what is Jack's baking therapy? "I love making muffins like my Cinnamon Chocolate Chip Muffins! I don't know



why. It's the perfect thing to bake alone because I can have one and share the rest. But I've always been a muffin person since I was a kid. I would bake them in the evening and have them for dessert [and] then one for breakfast. The excitement for baking continues for me. Muffins are the thing I always baked for myself as a kid and through grad school. They were always my go-to," he shares.

"Next, I would say the challah bread; I also love to make that alone. In my baking therapy, the less complex a recipe is, the more fun I can have with it," Jack says. "Going for the simpler recipes, I'm able to feel more of a sense of accomplishment from completing the small task involved. I'm able to share it and connect with someone else. I can calm down and connect with myself when doing a more straightforward recipe. When I do a more complex recipe, the perfectionist in me comes out, and it's not always the most therapeutic."

Jack has been on his journey of enlightening others with baking as therapy for years now, and this is one of the most valuable lessons he's learned along the way: "Get out of your head and into your body! Baking is not about logic. You're led to believe baking is about precision. But if you are tapped into your body and gut and are in the flow, your hands move with the universal energy around you. It's then you can create some magic. Just let go! Let the kitchen be a place where you don't need to perform," he says.

"It took me forever to let go," Jack confesses, "and now, I look forward to something not coming out perfect because it allows me to let go of my own perfectionism. Baking is as forgiving as you are with yourself. You are going to make something that doesn't rise, or you are having company coming over and you forgot to chill the dough; it's just part of it. If you can invite that ability to forgive yourself, baking can be there for you. Baking can be something safe. Let your kitchen be that sanctuary."

SAMBUSAK

Makes about 12 pastries

Recipe excerpted from Mind Over Batter: 75 Recipes for Baking as Therapy *by Jack Hazan, ©2023. Published by Chronicle Books. Photographs ©Lauren Volo.*

Sambusak is a cheesy, delectable staple of the Syrian community. It's also a symbol of the gathering of women. Sambusak is traditionally made by multiple women in the kitchen, usually while their kids are at school. These beautiful homemakers would all come together and laugh as they braided the delicate edges, then serve them to those same children with pride when they trooped in from school.

1 cup (140 grams) all-purpose flour
½ cup (80 grams) semolina flour
10 tablespoons (150 grams) salted butter, at room temperature
½ teaspoon fine sea salt
¼ cup (60 milliliters) warm water, about 110°F (45°C)
4 ounces (115 grams) grated Muenster or mozzarella cheese
2 eggs
Garnish: toasted sesame seeds

1. Preheat the oven to 325°F (165°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, or in a medium bowl using a handheld electric mixer, combine the flour, semolina, butter, and salt. Slowly add the water while mixing. The dough will be crumbly.
3. Scoop it all together with your hands and knead until a ball forms. Cover the dough with plastic wrap until ready to use.
4. In a separate bowl, combine the cheese and 1 egg to make the filling.
5. Sprinkle some sesame seeds on a small plate, and set a sheet of parchment paper on a baking sheet. Take a walnut-size piece of dough and roll it into a ball. Lightly dip one side of the dough ball into the sesame seeds, and place it sesame-side down on the prepared baking sheet. Then, use your palm to press it flat into a round that is 3 to 4 inches (7.5 to 10 cm) in diameter. Spoon a heaping 1 teaspoon of filling onto the dough and close it into a half-moon shape, using your fingers to seal the edges. For prettier edges, use a fork to create a pattern along the seal. For a traditional crimp, pinch one corner at the end of the crescent, and fold the dough toward you. Pinch the little peak it makes and fold it toward you. Keep going until you get to the end of the crescent, and tuck the last part under. Repeat with the remaining dough and filling.
6. Beat the remaining egg and use it to lightly brush the tops of the pastries. Bake for 20 to 25 minutes, or until golden and crisp.
7. Serve immediately for melted cheesy goodness!

GET A TASTE
Jack's challah loaves and bagels are available at local retailers throughout the New York City area, and you can order online for nationwide shipping. Visit *jackbakes.com/where-to-buy* for details.

Caprese
Pull-Apart Loaf
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ITALIAN-INSPIRED LOAVES

THE PERENNIAL FAVORITE COMBINATIONS OF RIPE SUMMER TOMATOES, FRESH HERBS, CREAMY CHEESE, AND CHEWY, PILLOWY BREAD INSPIRED THESE BAKES

Gluten-Free Tomato
and Leek Focaccia
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PHOTOGRAPHY BY JIM BATHIE AND KYLE CARPENTER
RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY MAGGIE HILL

CAPRESE PULL-APART LOAF

Makes 1 (9x5-inch) loaf

The word "caprese" instantly denotes the trio of sliced fresh tomato, whole basil leaves, and fresh mozzarella served as an appetizer or salad. This iteration makes use of soft oil-packed sun-dried tomatoes, chopped basil, and shredded fresh mozzarella layered between thin pieces of dough that bake golden brown on the outside, burst with flavor on the inside, and should absolutely be shared.

- 2½ cups (313 grams) all-purpose flour, divided
- 2 tablespoons (24 grams) granulated sugar
- 1 (0.25-ounce) package (7 grams) instant yeast*
- 2 teaspoons (6 grams) kosher salt
- ¾ cup (180 grams) whole milk
- 3 tablespoons (42 grams) olive oil
- 1 large egg (50 grams), room temperature
- 2 tablespoons (28 grams) unsalted butter, melted
- 2 cloves garlic (3 grams), minced
- 1 (8-ounce) ball (226 grams) fresh mozzarella cheese, shredded
- ½ cup (80 grams) drained oil-packed sun-dried tomatoes, chopped
- ¼ cup (10 grams) chopped fresh basil

Garnish: torn fresh basil, sun-dried tomato oil

1. In the bowl of a stand mixer, whisk together 1 cup (125 grams) flour, sugar, yeast, and salt by hand.

2. In a medium saucepan, heat milk over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C).

3. Using the paddle attachment, with mixer on medium speed, add warm milk and olive oil to flour mixture, beating until combined, about 1 minute. Add egg, and beat until combined. With mixer on low speed, gradually add remaining 1½ cups (188 grams) flour, beating until well combined and stopping to scrape sides of bowl, about 1 minute.

4. Switch to the dough hook attachment. Beat at medium speed until dough is smooth and elastic and pulls away from sides of bowl, 10 to 15 minutes.

5. Lightly spray a large bowl. Place dough in bowl, turning to grease top. Cover

and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
6. In a small bowl, stir together melted butter and garlic.
7. Spray a 9x5-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over long sides of pan.
8. On a lightly floured surface, roll dough into a 16x12-inch rectangle (about ¼ inch thick), with one long side closest to you. Using a pastry brush, brush butter mixture onto dough. Top with shredded mozzarella, tomatoes, and chopped basil. Cut dough into 16 rectangles (about 4x3 inches each).
9. Stand prepared pan vertically on one short side. Starting at bottom, carefully layer dough pieces, filling side up, one on top of the other. For final piece of dough, place in pan filling side down. Turn pan upright onto its bottom. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 20 to 25 minutes.
10. Preheat oven to 350°F (180°C).
11. Tuck any exposed tomatoes inside dough pieces.
12. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 45 to 50 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool on a wire rack for 10 minutes. Garnish with torn basil and tomato oil, if desired. Serve warm.

**We used Platinum® Yeast from Red Star®.*

GLUTEN-FREE TOMATO AND LEEK FOCACCIA

Makes 1 (13x9-inch) loaf

Focaccia is a perfect vehicle for most any topping you like, but we stuck to classic flavors with this gluten-free version. However, don't let that aspect deter you from making it. This bread bakes up just as airy, chewy, and pillowy as the original.

- **1½ cups (360 grams) warm water (105°F/41°C to 110°F/43°C)**
- **4 teaspoons (16 grams) granulated sugar, divided**
- **1 (0.25-ounce) package (7 grams) active dry yeast***
- **3⅓ cups (465 grams) gluten-free all-purpose flour (see Notes)**
- **2 tablespoons (11 grams) dry milk (see Notes)**
- **4 teaspoons (12 grams) kosher salt**
- **1 tablespoon (9 grams) xanthan gum (see Notes)**
- **1¼ teaspoons (6.25 grams) baking powder**
- **¼ cup (57 grams) plus 2 tablespoons (28 grams) olive oil, divided**
- **1 cup (140 grams) cherry or grape tomatoes, halved**
- **1 tablespoon (3 grams) minced fresh oregano**
- **¼ teaspoon ground black pepper**
- **3 tablespoons (15 grams) sliced leek (white and light green parts only)**
- **Garnish: flaked sea salt, chopped fresh oregano**

1. In a small bowl, combine 1½ cups (360 grams) warm water, 1 teaspoon (4 grams) sugar, and yeast. Let stand until foamy, 5 to 10 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, dry milk, kosher salt, xanthan gum, baking powder, and remaining 3 teaspoons (12 grams) sugar at low speed just until combined. Add yeast mixture and ¼ cup (57 grams) oil. Beat at medium speed until combined and elastic, about 5 minutes. (Dough will be soft and sticky, almost resembling a thick muffin batter, but should hold together in a ball when you scrape the sides of the bowl.) Cover and let stand at room temperature for 30 minutes. (Dough will not fully rise but should puff.)
3. Generously spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper; spray parchment. Transfer dough to prepared pan. Using wet hands, carefully spread and press dough toward edges of pan in an even layer. Using your fingers, dimple surface. Cover and let stand for 30 minutes.
4. Position oven rack in center of oven. Preheat oven to 400°F (200°C).
5. Drizzle remaining 2 tablespoons (28 grams) oil over dough. Top with tomatoes, oregano, and pepper. Place pan in oven, and immediately reduce oven temperature to 375°F (190°C).
6. Bake until top is puffed, about 20 minutes. Carefully top with leek. Bake until focaccia is golden, about 10 minutes more. Let cool in pan for 10 minutes. Remove from pan, and place on a wire rack. Serve warm, or let cool completely. Store in an airtight container for up to 3 days.

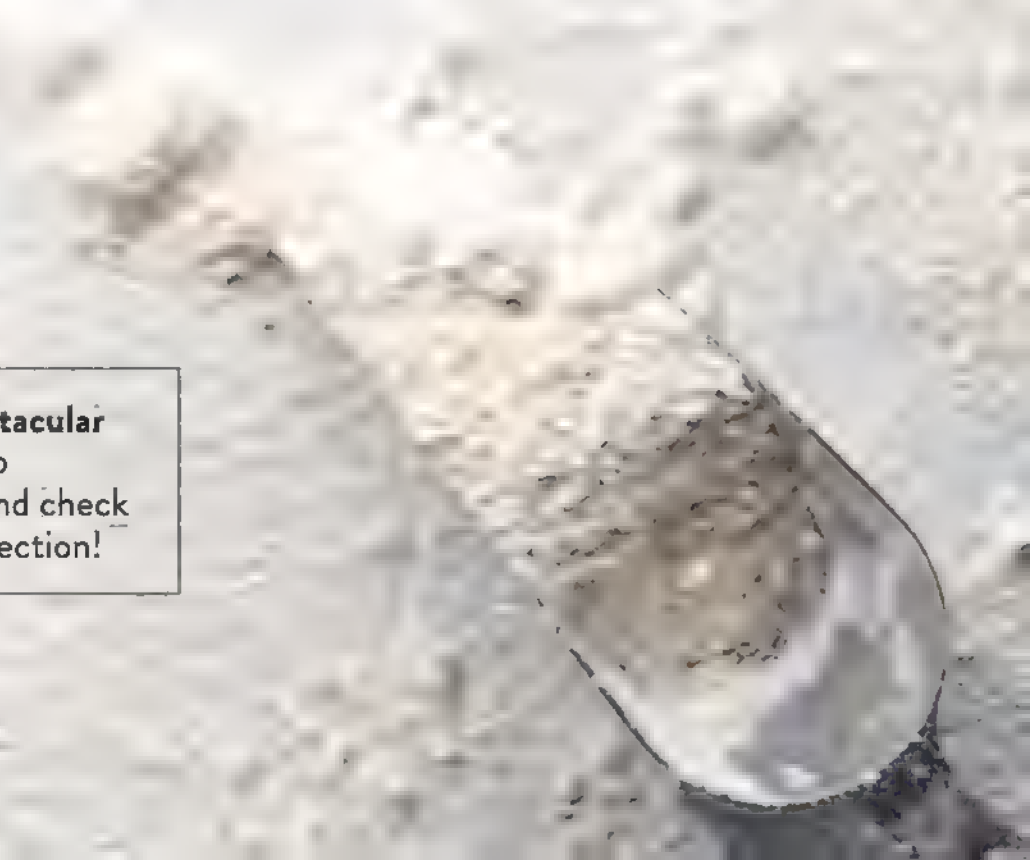
**We used Red Star® All-Natural Active Dry Yeast.*

Notes: *There are many varieties and blends of gluten-free flours; gluten-free all-purpose flour is different from a gluten-free cup-for-cup substitution, which does not work well for yeasted products. Be sure to use gluten-free all-purpose flour for this recipe.*

Adding dry milk to a gluten-free dough increases the protein content of the dough without impacting moisture level and doesn't add a noticeable flavor.

Xanthan gum is added to help bind and stabilize the dough.

Looking for more spectacular bread recipes? Head to *bakefromscratch.com* and check out our Bread Box collection!



the essential...

SOURDOUGH SANDWICH LOAF

THIS SOURDOUGH SANDWICH LOAF, WITH ITS GLORIOUSLY GOLDEN CRUST, MILD TANG, AND RICH, DEEP FLAVOR, DEPENDS ON A RIPE, ACTIVE STARTER FOR ITS LOFTY RISE

Bread is an ultimate pleasure, and sometimes, the craggy, crusty boule just won't do. Soft, supple sourdough sandwich bread is the desire we seek, and the smell of this bread baking away in the oven is just as bewitching. Good bread baking smells powerful in its air of innocence and delight. It leaves you filled with one of the world's loveliest aromas. There aren't many things that will leave you free of negative thoughts like the cozy ceremony of making bread. The key to this Sourdough Sandwich Loaf is the starter and patience. Making sourdough is more of a method and technique than a recipe. If this sounds intimidating, do fear not, as we will walk you through our step-by-step process of making and caring for your starter and forming and baking this lovely loaf. Creating this bread will give you the feeling of accomplishment with every soft, tangy bite.

PHOTOGRAPHY BY KYLE CARPENTER / RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY MAGGIE HILL

Starter Success

Here are a few tips to help you understand and make the most out of your starter

Understanding Sourdough

Sourdough is an enigma, as it's both simple and complex. It's a naturally leavened bread that comes from the starter, which is the life force of your bread. A starter is a mixture of flour and water that absorbs the yeast and bacteria from the air and forms a stable colony. The living organisms feed on the flour and produce gas and lactic acid, which both flavors and raises the sourdough.

Don't Toss the Discard

When you remove some of the starter, you offer the yeast more food each time you feed it so it's not combatting with so many other yeast cells to get enough to eat. But you don't have to toss the discard if you don't want to. Place the discard in a separate container and keep feeding it. After day 7, the discard will be strong enough to give to a friend or use it for baking like with our Sourdough Discard Crackers (page 104).

Stopping Your Starter for a Spell

You can dry out your healthy, thriving starter by spreading it in a very thin layer on a parchment paper-lined baking sheet and leaving it out until it's brittle. Then, break it into pieces, keep the dried starter in an airtight container, and when you want to use it again, rehydrate it by dissolving it in warm water and feeding it as usual.

SOURDOUGH STARTER

DAY 1

In a clear glass jar or similar container, stir together ¼ cup (32 grams) bread flour, ¼ cup (33 grams) whole wheat flour, and ¼ cup (60 grams) warm water (75°F/24°C to 85°F/29°C). Loosely cover with lid or a small cloth. Let stand at room temperature for 24 hours.

DAY 2

You may or may not see much active during the first 24 hours; regardless, you need to discard about half of the starter. Discard all but 4 tablespoons (57 grams) flour mixture remaining in jar. Add ½ cup (64 grams) bread flour and ¼ cup (60 grams) warm water (75°F/24°C to 85°F/29°C). (This mixture of flour and water is called the "feed" because it is literally food for the natural yeast and bacteria.) Stir until combined. Loosely cover with lid or a small cloth. Let stand at room temperature for 24 hours.

DAYS 3 THROUGH 6

Continue to discard and feed sourdough following the same procedure and with the same mixture as on day 2. The starter should be showing significant signs of activity. Check on your starter every 6 to 10 hours to see if a routine is building.

DAY 7

Discard and feed your starter as you did on day 2. Check activity level by carefully dropping a small spoonful into a glass of cold water; if it floats, it's active. If it does not float, it needs a little more time to develop. If there has been little activity in your starter at this point, it might need some help. Consider feeding it twice a day (or every 10 to 12 hours) and leaving it in a warmer spot to increase activity.

DAYS 8 THROUGH 13

Continue to feed your starter daily (or twice a day if it needs the help). Monitor its activity level and smell. It should smell slightly sour and yeasty, kind of like ripe cheese or yogurt.

DAY 14

Congratulations! You should have a healthy, thriving sourdough starter on your hands. At this point, it should rise and fall on a consistent timeline, smell ripe, and pass the same float test from day 7. You should be able to start baking with your starter, and it is ready for cold storage.

DAY 15 AND BEYOND

If you are not planning on baking bread regularly, store your starter in the refrigerator after day 14. Feed your starter as you have and let it stand at room temperature just until you begin to see signs of activity, 1 to 2 hours. Cover tightly with a lid and refrigerate; refrigerated starters need to be fed once a week. To use a starter from the refrigerator, let it stand at room temperature until it peaks and shows signs of activity again after 1 to 2 feedings.

TIPS AND TRICKS

Using whole wheat flour at the beginning gives the starter extra sugars to kick-start the fermentation process and activity level in your starter. If you don't have whole wheat flour, rye flour is another good option. You can also just use ½ cup (64 grams) bread flour on day one, but it might take a little longer to see some activity. If all you have is all-purpose flour, that works, too! Just use ½ cup (63 grams) for feedings. Again, it might take longer to see steady activity.

If your starter shows a lot of activity such as bubbles, an increase in volume in the jar, and a fresh yeasty aroma in the first 2 to 3 days and then very little in the next few days, this is completely normal. It's not yeast building in the first few days but other kinds of bacteria building up and then dying off. Your starter should pick back up again and rise more consistently as the right kind of yeast and bacteria build up and gain strength.

If at any point, but especially during cold storage, a dark liquid collects on the surface of the starter, don't panic. This is called "hooch" and is completely normal! It is fermented alcohol that releases from the yeast in the starter, and it's a sign that it's hungry! It's safe to consume and use; it just has a stronger sour flavor and smell. You can stir it into the starter or pour it off; it's up to you.

SOURDOUGH SANDWICH LOAF

Makes 1 loaf

You probably envision sourdough bread as a crusty, chewy boule, but this version is a richly flavored, soft-textured loaf. It's the perfect bread for your ultimate grilled cheese. Another option is to rub fresh garlic on a slice of toasted sourdough and top it with perfectly ripe tomatoes drizzled with olive oil and fresh basil. Or enjoy the most wonderful slice of toast simply slathered with butter and sprinkled with flaked salt.

1½ cups (190 grams) bread flour
1½ cups (195 grams) whole wheat flour
2½ teaspoons (7.5 grams) kosher salt
1¼ cups (300 grams) warm water (80°F/27°C to 90°F/32°C)
½ cup (113 grams) ripe Sourdough Starter (recipe and technique on page 46)
2 tablespoons (28 grams) olive oil
All-purpose flour, for dusting

1. In a large bowl, whisk together bread flour, whole wheat flour, and salt. Add 1¼ cups (300 grams) warm water, Sourdough Starter, and oil; stir together until a shaggy dough forms and no dry spots remain.
2. Cover and let rise in a warm, draft-free place (75°F/24°C) for 4 hours, folding dough in bowl every 1 hour. (To fold, carefully pull and stretch one side of dough, and fold it over on itself. Repeat for all four sides.) After final fold, cover and refrigerate dough for at least 8 hours or up to 24 hours.
3. Lightly dust work surface with all-purpose flour. Turn out dough onto surface. Cover and let stand for 20 minutes. Pat dough into a 9x7-inch rectangle, with one short side closest to you. Fold bottom third of dough up; starting at short side where dough is folded, roll up dough into a log. Pull log, seam side down, toward you to create tension on surface.
4. Lightly spray a 9x5-inch loaf pan with baking spray with flour. Place dough, seam side down, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size and risen just above sides of pan, 2½ to 3 hours.
5. Preheat oven to 450°F (230°C).
6. Lightly dust top of dough with all-purpose flour. Place in oven. Immediately reduce oven temperature to 425°F (220°C).
7. Bake until golden and an instant-read thermometer inserted in center registers 190°F (88°C), about 30 minutes, covering with foil during final 10 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 15 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 1 week.

PRO TIP
Olive oil is added to enrich and soften the loaf to create the bounce and texture of sandwich bread.

Starter Smarts

Clear glass, enameled crockery, stainless steel, or food-grade plastic containers all work for a starter—just ensure it's large enough to contain the starter as it grows. Other metals are not recommended for long-term storage. At the beginning of day 3, mark your container with a piece of tape or a rubber band to indicate the post-feeding starter level to make it easy to track how much your starter has risen.

Making the Dough

1. In a large bowl, whisk together flours and salt. Add 1¼ cups (300 grams) warm water, Sourdough Starter, and oil; stir together until a shaggy dough forms and no dry spots remain. Cover and let rise in a warm, draft-free place (75°F/24°C) for 1 hour. Allowing the dough to rest after a quick, gentle mix like this will start gluten development without the risk of overworking the dough and allows for the flour to hydrate. This simple pause in making the bread dough is called autolyse.

Fluff & Fold

1. Give the dough the first of 4 folds. Carefully pull and stretch one side of the dough and fold it over on itself; repeat on remaining 3 sides. Cover and let stand for another hour. Repeat the process 3 more times, for a total for 4 folds over the course of 4 hours. After the final fold, cover and refrigerate the dough to let rest for at least 8 hours or up to 24. At this time, the starter is beginning to feed on the new flour in the dough. Folding the dough builds strength through the bulk fermentation process by doing a series of folds. Keep a small bowl of water next to you; wetting your hands periodically will keep the dough from sticking to your hands.

Shape & Rise

1. Lightly dust work surface with all-purpose flour. Turn out dough onto surface. Cover and let stand for 20 minutes. Pat dough into a 9x7-inch rectangle, with one short side closest to you. Fold bottom third of dough up; starting at short side where dough is folded, roll up dough into a log. Pull log, seam side down, toward you to create tension on surface. Folding and rolling up the dough creates tension, and that tension helps the loaf rise up and out.

2. Lightly spray a 9x5-inch loaf pan with baking spray with flour. Place dough, seam side down, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size and risen just above sides of pan, 2½ to 3 hours. After its final rise, you can tell the dough has been proofed by seeing if the dough is relaxed. Test this by pushing your finger into the dough gently. If the indentation springs back slowly, it's ready to bake.

Preheat & Bake

1. Preheat oven to 450°F (230°C).

2. Lightly dust top of dough with all-purpose flour. Place in oven. Immediately reduce oven temperature to 425°F (220°C).

3. Bake until golden and an instant-read thermometer inserted in center registers 190°F (88°C), about 30 minutes, covering with foil during final 10 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 15 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 1 week. As tempting as it is to tear into warm freshly baked bread, resist the temptation. There is steam inside the bread that you don't want to release by cutting into it, as that will dry out the loaf.

ALL ABOUT *Almonds*

WE'RE NUTS FOR ALMONDS, AND THESE DECADENT BAKES SHOWCASE ALMONDS IN ALL THEIR GLORY

PHOTOGRAPHY BY JIM BATHIE / RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY SIDNEY BRAGIEL

Chocolate-Almond-Coconut
Layer Cake
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Cherry-Almond
Bakewell Tart
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Cherry-Almond
Bread Pudding
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Roasted Almond
Thumbprint Cookies
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Almond Poppy Seed
Bundt Cake
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CHERRY-ALMOND BREAD PUDDING

Makes 6 to 8 servings

Buttery brioche gets soused in a rich, almondy custard studded with ruby-hued cherries and almonds and is served alongside a bright cherry sauce to drizzle onto the bread pudding. Prepare this the night before for the most effortless and delectable summertime brunch.

- 6 large eggs (300 grams), room temperature
- 2 cups (480 grams) heavy whipping cream
- ¾ cup (150 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
- ½ cup (120 grams) whole milk
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (2 grams) almond extract
- 12 ounces (340 grams) day-old brioche bread, cut into ½-inch cubes (about 8 cups)
- 2 cups (280 grams) fresh cherries, pitted and halved
- ½ cup (56 grams) sliced almonds, divided

Fresh Cherry Sauce (recipe follows)

1. Lightly spray a 2- to 2½-quart ceramic baking dish with cooking spray.
2. In a medium bowl, whisk eggs until blended. Add cream, ¾ cup (150 grams) sugar, and milk, whisking until smooth. Whisk in vanilla, salt, and almond extract.
3. In a large bowl, toss together bread cubes, cherries, and ¼ cup (28 grams) almonds. Sprinkle in an even layer in prepared pan. Pour egg mixture over bread mixture. Cover and let stand for at least 20 minutes, or cover and refrigerate for up to 8 hours.
4. Preheat oven to 350°F (180°C).
5. Sprinkle remaining ¼ cup (28 grams) almonds and remaining 2 tablespoons (24 grams) sugar over bread pudding.
6. Bake until puffed and golden and custard is set, 45 to 50 minutes. Let cool on a wire rack for 30 minutes. Serve warm with Fresh Cherry Sauce.

Fresh Cherry Sauce

Makes 1¼ cups

- 2 cups (280 grams) fresh cherries, pitted and halved
- ¼ cup (60 grams) water
- 2 tablespoons (24 grams) granulated sugar
- 4 teaspoons (20 grams) fresh lemon juice
- 1 teaspoon (3 grams) cornstarch
- ¼ teaspoon kosher salt

1. In the work bowl of a food processor, pulse cherries and ¼ cup (60 grams) water until cherries are puréed.
2. In a small saucepan, combine cherry purée, sugar, lemon juice, cornstarch, and salt. Bring to a boil over medium-high heat, stirring just until sugar dissolves. Reduce heat to medium-low, and cook, stirring frequently, until thickened, about 5 minutes. Remove from heat, and let cool for at least 15 minutes before serving. Refrigerate in an airtight container for up to 1 week.

> **PRO TIP**
> Enjoy this treat year-round by using drained thawed frozen cherries.

ROASTED ALMOND THUMBPRINT COOKIES

Makes 18 cookies

The extra step of roasting the almonds is worth the effort, as they add an intensely deep, nutty flavor to these cookies. The cookies are filled with vibrant red and bright orange preserves, adding fruity acidity to the rich, buttery cookie. They're almost too pretty to eat!

- 1 cup (142 grams) roasted unsalted almonds
- 1½ cups (188 grams) all-purpose flour
- ¾ teaspoon (2.25 grams) kosher salt
- ¾ cup (170 grams) unsalted butter, softened
- ½ cup (100 grams) granulated sugar
- 1 large egg (50 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- ½ cup (160 grams) assorted fruit preserves*

1. In the work bowl of a food processor, pulse almonds until finely ground. Transfer to a medium bowl. Add flour and salt, whisking until combined.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium-high speed until pale and creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in egg; beat in vanilla. With mixer on low speed, gradually add almond mixture, beating until combined and stopping to scrape sides of bowl. Cover bowl with plastic wrap, and refrigerate until firm, about 15 minutes.
3. Line 2 baking sheets with parchment paper.
4. Using a 1½-tablespoon spring-loaded scoop, scoop dough, and roll into balls. Place at least 1½ inches apart on prepared pans. Using your thumb, gently make an indentation in center of each ball. Refrigerate until firm, at least 15 minutes.
5. Preheat oven to 350°F (180°C).
6. Bake until set and edges are lightly golden, 10 to 12 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on a wire rack.
7. Spoon preserves into separate pastry bags, and cut a ¼-inch opening in tips. Pipe 1½ teaspoons (9 grams) preserves into center of each cookie. Refrigerate in an airtight container for up to 3 days.

**We used Bonne Maman Apricot and Strawberry Preserves.*

> **PRO TIP**
> To roast almonds, spread them in a single layer on a rimmed baking sheet. Bake at 375°F (190°C) until lightly browned and fragrant, 10 to 15 minutes. Let cool completely before using.

CHOCOLATE-ALMOND BISCOTTI

Makes about 20 biscotti

These oil-based biscotti are based on a handed-down southern Italian family recipe. Using oil rather than butter creates a more tender crumb, even with the two bakes. Drizzle with or dip the cookies into melted chocolate and sprinkle with chopped almonds for a final flourish.

- ¾ cup (150 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- ⅓ cup (75 grams) neutral oil
- ¾ teaspoon (3 grams) almond extract
- ¼ teaspoon (1 gram) vanilla extract

2 cups (250 grams) all-purpose flour
2 teaspoons (10 grams) baking powder
1 teaspoon (3 grams) kosher salt
¾ cup (110 grams) almonds, roughly chopped
4 ounces (113 grams) semisweet chocolate, chopped
Garnish: finely chopped almonds

1. Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together sugar and eggs until thick and combined. Slowly add oil, whisking until combined; whisk in extracts.
3. In a medium bowl, whisk together flour, baking powder, and salt. Add flour mixture to sugar mixture, folding until almost combined. Add roughly chopped almonds, and fold until combined and no dry streaks remain. Spoon dough onto prepared pan, and shape into a 9x3-inch loaf (about ¾ inch thick).
4. Bake until firm and edges are lightly golden, about 35 minutes. Let cool on pan enough to handle, about 20 minutes. Leave oven on.
5. Transfer loaf to a cutting board. Line baking sheet with a new sheet of parchment. Using a sharp serrated knife, carefully slice loaf into ¾-inch-thick slices. Place, cut side down, on prepared pan.
6. Bake until dry and edges are golden, 15 to 20 minutes, turning biscotti halfway through baking. Let cool completely on pan.
7. In a tall microwave-safe bowl or liquid-measuring cup, heat chocolate on high in 30-second intervals, stirring between each, until almost completely melted. Stir until melted and smooth. Dip ends of biscotti into melted chocolate, and place on parchment paper. Garnish with finely chopped almonds, if desired. (Alternatively, transfer melted chocolate to a pastry bag, and cut a ⅛-inch opening in tip; drizzle chocolate onto biscotti as desired.) Let stand until chocolate is set. Store in an airtight container for up to 1 week.

PRO TIP
For the softer, once-baked *unscotti*, prepare the loaf as directed through baking in step 4. Let cool completely on the pan, and transfer to a cutting board. Slice into ¾-inch-thick cookies. Store in an airtight container for up to 1 week.

CHOCOLATE-ALMOND-COCONUT LAYER CAKE

Makes 1 (9-inch) cake

If an Almond Joy candy bar was magically transformed into a cake, this would be it! We made moist chocolate layers, sandwiched a decadent chewy filling between them, slathered them with chocolate frosting, and garnished it with sweetened flaked coconut and chopped almonds. It's divine!

- **1 cup (200 grams) granulated sugar**
- **1 cup (220 grams) firmly packed light brown sugar**
- **¾ cup (170 grams) neutral oil**
- **4 large eggs (200 grams), room temperature**
- **1½ teaspoons (6 grams) vanilla extract**
- **¾ cup (180 grams) hot brewed coffee**
- **¾ cup (180 grams) water**
- **2¼ cups (281 grams) all-purpose flour**
- **1 cup (85 grams) Dutch process cocoa powder**
- **½ cup (48 grams) almond flour**
- **½ teaspoon (2.5 grams) baking powder**
- **½ teaspoon (2.5 grams) baking soda**
- **½ teaspoon (1.5 grams) kosher salt**
- **Whipped Chocolate Buttercream (recipe follows)**
- **Coconut-Almond Filling (recipe follows)**
- **Garnish: chopped almonds, sweetened flaked coconut**

1. Preheat oven to 350°F (180°C). Spray 2 (9-inch) round cake pans with baking spray with flour. Line pans with parchment paper.
2. In a large bowl, whisk together sugars, oil, eggs, and vanilla. Whisk in hot coffee and ¾ cup (180 grams) water.
3. In a medium bowl, whisk together all-purpose flour, cocoa, almond flour, baking powder, baking soda, and salt. Gradually add flour mixture to sugar mixture, whisking until combined. Divide batter between prepared pans (about 3¼ cups or 750 grams each).
4. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 30 to 35 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on a wire rack.
5. Level cooled cakes, if desired. Place one cake layer on a serving plate. Spoon about ¾ cup (116 grams) Whipped Chocolate Buttercream into a pastry bag, and cut a ½-inch opening in tip; pipe a border around edges of cake layer. Spoon Coconut-Almond Filling onto cake layer, and spread within piped border. Top with remaining cake layer. Spread remaining Whipped Chocolate Buttercream on top and sides of cake. Garnish with chopped almonds and flaked coconut, if desired. Refrigerate in an airtight container for up to 3 days.

Whipped Chocolate Buttercream

Makes about 6 cups

- **1½ cups (340 grams) unsalted butter, softened**
- **4 cups (480 grams) confectioners' sugar**
- **½ cup (42 grams) Dutch process cocoa powder**
- **1 teaspoon (3 grams) kosher salt**
- **¼ cup (60 grams) whole milk**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, 2 to 3 minutes.
2. In a large bowl, whisk together confectioners' sugar, cocoa, and salt. With mixer on low speed, gradually add sugar mixture to butter, beating until well combined and stopping to scrape sides of bowl. Add milk, and beat at high speed until light and fluffy, about 3 minutes. Use immediately.

Coconut-Almond Filling

Makes about 2 cups

- **½ cup (100 grams) granulated sugar**
- **½ cup (120 grams) evaporated milk**
- **2 large egg yolks (37 grams)**
- **½ teaspoon (1.5 grams) kosher salt**
- **3 tablespoons (42 grams) unsalted butter, cubed and softened**
- **1¼ cups (139 grams) packed sweetened flaked coconut**
- **¾ cup (98 grams) finely chopped almonds**
- **¾ teaspoon (3 grams) vanilla extract**

1. In a medium saucepan, whisk together sugar, evaporated milk, egg yolks, and salt until smooth. Add butter, and cook over medium heat, whisking frequently, until butter is melted. Cook, whisking constantly, until thickened and coats the back of a spoon and an instant-read thermometer registers 200°F (93°C) to 210°F (99°C), about 3 minutes. Remove from heat, and stir in coconut, almonds, and vanilla. Pour into a heatproof bowl, and cover with a piece of plastic wrap, pressing wrap directly onto surface of filling to prevent a skin from forming. Refrigerate for at least 2 hours or up to 3 days.

CHERRY-ALMOND BAKEWELL TART

Makes 1 (9-inch) tart

A Bakewell tart is a classic British dessert named after the Derbyshire town of Bakewell. This irresistible treat is traditionally made with raspberry jam, but we love using tart cherry preserves to complement the rich, nutty frangipane and the buttery, tender crust. A scattering of sliced almonds on top and a simple glaze add sweetness and crunch.

- **Pâte Sucrée (recipe follows)**
- **1 large egg white (30 grams), lightly beaten**
- **½ cup (113 grams) unsalted butter, room temperature**
- **½ cup (100 grams) granulated sugar**
- **2 large eggs (100 grams), room temperature**
- **2 teaspoons (8 grams) vanilla extract**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ teaspoon (1 gram) almond extract**
- **1 cup (96 grams) almond flour**
- **2 tablespoons (16 grams) all-purpose flour**
- **¾ cup (240 grams) cherry preserves***
- **¼ cup (28 grams) sliced almonds**
- **½ cup (60 grams) confectioners' sugar**
- **1 tablespoon (15 grams) whole milk**

1. On a lightly floured surface, roll Pâte Sucrée into a 12-inch circle (about ⅛-inch thickness). Carefully transfer to a 9-inch fluted round removable-bottom tart pan, lightly pressing into bottom and up sides. Using a paring knife, trim excess dough. Using a fork, dock bottom of dough. Refrigerate until firm, at least 30 minutes.
2. Preheat oven to 325°F (170°C).
3. Top dough with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights.
4. Bake until edges are set, about 15 minutes. Carefully remove parchment and weights, and brush bottom of crust with egg white. Bake until surface of crust is dry and lightly browned, about 15 minutes more. Let cool completely in pan. Increase oven temperature to 350°F (180°C).
5. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until light and creamy, 2 to 3 minutes, stopping

to scrape sides of bowl. Add eggs, one at a time, beating well after each addition and stopping to scrape sides of bowl. Beat in vanilla, salt, and almond extract. With mixer on low speed, gradually add flours, beating until combined. Spoon frangipane into a pastry bag, and cut a ¼-inch opening in tip.
6. Spread preserves in an even layer on bottom of prepared crust. Pipe frangipane over preserves. Using a small offset spatula, smooth frangipane. Top with almonds.
7. Bake until frangipane is set and just golden, about 30 minutes. Let cool in pan for 20 minutes. Remove from pan, and let cool completely on a wire rack.
8. When ready to serve, in a small bowl, whisk together confectioners' sugar and milk. Spoon into a pastry bag, and cut a ⅛-inch opening in tip; pipe glaze on top of tart as desired. Serve immediately, or let stand until glaze is set. Refrigerate in an airtight container for up to 3 days.

**We used Bonne Maman Cherry Preserves.*

Pâte Sucrée

Makes 1 (9-inch) crust

- **½ cup (113 grams) unsalted butter, softened**
- **⅓ cup (80 grams) confectioners' sugar**
- **½ teaspoon (1.5 grams) kosher salt**
- **1 large egg (50 grams), room temperature**
- **2 cups (250 grams) all-purpose flour**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, confectioners' sugar, and salt at medium speed until pale and creamy, 2 to 3 minutes. Add egg, and beat until combined, stopping to scrape sides and bottom of bowl. With mixer on low speed, gradually add flour, beating until just combined.
2. Turn out dough, and shape into a flat disk. Wrap in plastic wrap, and refrigerate for at least 1 hour, preferably overnight. (Dough can be refrigerated for up to 1 week or frozen for up to 2 months. If using from frozen, let thaw in the refrigerator overnight before using.)

ALMOND POPPY SEED BUNDT CAKE

Makes 1 (12-cup) Bundt cake

Aromas are a potent link to memories, and this beautiful Bundt brims with mouthwatering nostalgia. Thanks to the addition of marzipan, the cake's crumb is fluffy, tender, and deliciously wistful. Poppy seeds add a bit of texture and provide a nutty flavor that beautifully complements all forms of almond in this cake.

- **1 cup (227 grams) unsalted butter, softened**
- **¾ cup (170 grams) marzipan (see Note)**
- **1¾ cups (350 grams) granulated sugar**
- **4 large eggs (200 grams), room temperature**
- **2 teaspoons (8 grams) vanilla extract**
- **½ teaspoon (2 grams) almond extract**
- **3 cups (375 grams) all-purpose flour**
- **2 tablespoons (18 grams) poppy seeds**
- **1 tablespoon (15 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **1¼ cups (300 grams) whole milk, room temperature**
- **Garnish: confectioners' sugar**

1. Preheat oven to 325°F (170°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and marzipan at medium-low speed until smooth and creamy, about 1 minute. Add granulated sugar, and beat at medium speed until light and fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until combined after each addition and stopping to scrape sides and bottom of bowl. Beat in extracts.
3. In a medium bowl, whisk together flour, poppy seeds, baking powder, and salt. With mixer on low speed, add flour mixture to butter mixture in three additions alternately with milk, beginning and ending with flour mixture, beating until combined after each addition and stopping to scrape sides and bottom of bowl.
4. Spray a 12-cup Bundt pan with baking spray with flour. Spoon batter into prepared pan, leveling as needed. Firmly tap pan on a kitchen towel-lined counter 5 to 7 times to settle batter and release any air bubbles.
5. Bake until golden and an instant-read thermometer inserted near center registers 205°F (96°C), about 1 hour. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely.
6. When ready to serve, garnish with confectioners' sugar, if desired. Store in an airtight container for up to 3 days.

Note: *Marzipan is a sweetened ground almond paste that can be found at most grocery stores and specialty stores. Plain almond paste can also be used, but the cake will not be as sweet.*

CREATING THE ULTIMATE Baker's Kitchen

BRIAN HART HOFFMAN FULFILLS HIS BAKING SPACE WISH LIST

Home is where the heart is, and the heart of the home is the kitchen. These words ring true for editor-in-chief of *Bake from Scratch* and passionate home baker Brian Hart Hoffman and his beautifully remodeled kitchen. After living in his downtown Birmingham, Alabama, condominium for five years with his husband, Stephen, the couple decided the 1990s open floor plan no longer served their lifestyle.

"It had a weird flow," Brian explains. "Once you entered the door, you could see straight through to the kitchen, the living room, and the city skyline beyond, which is great, but no one went past the kitchen. It was a bottleneck." The couple needed a home with more-defined areas for entertaining, baking, and seating, so they set out to create spaces tailor-made for them.

BY NANCY MEEKS AND CHESSA PARKER / PHOTOGRAPHY BY JEAN ALLSOPP AND KYLE CARPENTER

"My goal was to have open yet defined spaces, with the kitchen created specifically for baking."

Brian's extensive collection of copper kitchenware serves as decoration as well as storage to corral frequently used items. A photo of a similar glass-front metal cabinet was the inspiration for this clever storage area.

But before any work had begun, the COVID-19 pandemic prompted Brian to begin hosting the Baking School with Williams Sonoma series from his home, which led to some big realizations about the layout and functionality of his kitchen.

"The first thing I realized was that if I wanted to continue creating video content for *Bake from Scratch*, I didn't have the right setup," explains Brian. The existing kitchen design made it difficult for other people and equipment to maneuver around the space and to create the right environment for the classes. "They couldn't get cameras far enough away from me to do any sort of video, and the wall behind me was blank. Architecturally, there was nothing for viewers to look at." His discoveries also informed the construction and design of the *Bake from Scratch* test kitchens and studio kitchen, which occurred at about the same time as his home kitchen update.

Brian and Stephen began the renovation process with a friend and house guest of theirs who is an architect. "My goal was to have open yet defined spaces, with the kitchen created specifically for baking," Brian says. And fortunately, the trio were on the same page throughout the entire process. "One of the images the architect presented to us as inspiration was of a glass-front metal cabinet, and Stephen and I had found that exact same image that we wanted to show her!" Their plans focused on functionality, beauty, and sentimentality in every detail, providing Brian with everything he needs to bake with efficiency and ease.

The architect, along with kitchen designer Cyndy Cantley of Cantley & Company, created innovative storage solutions to keep Brian's favorite items on display yet allow the space to stay neat and organized. When entering their home now, guests are greeted with a terrific view of downtown Birmingham courtesy of picture windows and a glass door in the living room that opens onto a balcony. A wide, ceiling-high bookshelf separates the hallway from the kitchen, a space that previously allowed uninhibited viewing of the kitchen upon entering the home. Following the length of the hallway, each open shelf is home to cookbooks, memories, and baking essentials, with assorted pieces of Brian's copper cookware collection beckoning to be used.

FRANC

Rounding the end of the bookshelves, a gorgeous, marble-topped island stands as the perfect area to knead dough, roll out pastry, decorate cakes, or as a gathering area for guests. "If I'm cooking or baking, I want people to gather around the island and be able to help themselves to a drink at the bar," Brian says. A built-in bar adjacent to the island displays drinkware, liquors, mixers, cocktail napkins, and all the tools needed for a cocktail or glass of wine.

Rather than installing cabinetry and shelves and finding a place for Brian's items, custom cabinetry was created to accommodate what he had and where he wanted it to go. A glass-front cabinet holds everyday dishes, yet their solid-white color doesn't grab attention. Large and bulky appliances are in pull-out shelves in cabinets, and assorted baking pans are in deep drawers. His extensive copper bakeware collection is always on display thanks to open shelving, creating beautiful and useable art.

"Here's a cake pan that I got in London on our first *Bake from Scratch* British photo shoot," Brian points out. "That's the first piece of copper that I bought knowing I was going to bake in it; I was going to use it and love it, not let it sit and just be decorative. I look for things that are unique and different. I was a flight attendant in my previous career, and many of my collections date back to that time in my life."

An arch over the island was added for visual interest and to separate the kitchen from the living space; plus, it created additional storage. On each side of the arch is a hidden door with more shelving behind it to house the coffee maker, toaster, and other small appliances until needed. The arch addition is so well integrated that it deceives the eye into thinking it's part of the condo's original construction.

The renovated space also allowed Brian to install multiple ovens. "I wanted three ovens. We had one

"The bar in my twin brother Eric's house is very similar to this and inspired Stephen and me. Eric and I both have the recessed shelves," Brian says. "They echo the kitchen's open shelving, but I love that they're tucked into the sides and sort of hidden."

Unique storage was created to fit Brian's specific needs. Designated drawers and cabinets hold and organize baking pans for easy access; Williams Sonoma's Goldtouch bakeware is Brian's go-to. The arch features a door on each side that hides bulky kitchen items from sight but keeps them easily accessible when needed.

oven before the renovation, and I found myself constantly rotating food in and out and around, and it made entertaining a crowd tough. I now have three ovens, and I love their quality and performance." One oven is in a wall, and the range has a full-size oven plus a half-oven. Brian uses the range oven for cooking and baking savory foods and the half-oven as a warmer. The wall oven is used most for baking cakes, breads, pastries, and the like.

"Now, I have the flexibility to host big meals with family and friends and have everything—whether it's appetizers, the meal, the bread, the dessert, whatever—fresh, hot, and ready at the same time." Brian has been so impressed by his three Signature Kitchen Suite (SKS) ovens at home that he chose to install the same ovens in the *Bake from Scratch* video and demonstration kitchens.

It's inevitable that home improvement projects require a few things to be cut from the budget, but one feature Brian was not willing to budge on was the marble-topped countertops and backsplash. "Marble stays cool to the touch, is durable, and doughs tend not to stick to it as much as other natural materials," Brian says. "It was a nonnegotiable for me." The countertops are also marble, and their waterfall sides create a modern and simple yet elegant feel.

"I was a flight attendant in my previous career, and many of my collections date back to that time in my life."

Brian purchased this circa-1928 poster at an antiques market; the French baking company being advertised is still in business.

Bowls of airline wings, matchbooks, and swizzle sticks that Brian has collected throughout his travels are conversation starters for guests. Many of the wings featuring his name have been gifted to him over the years. Each detail creates a space that's full of inspiration and personality.

Brian creates his own vanilla extract using whole vanilla beans and grain alcohol or plain vodka, and he always has three jars in various stages of the process. One lidded jar holds a starting batch of newer beans and liquor, and the second lidded jar holds softened whole beans for scraping or squeezing the seeds out of. The potent extract is decanted into a vintage curved liquor bottle that belonged to his grandmother Mimi. After a bean has fully given up its flavor to the liquid and the seeds have been used, Brian lets the whole bean dry out and then puts it in a jar of turbinado sugar to subtly perfume it, which he sprinkles onto batters and doughs before baking.

The island is the perfect gathering spot, but it also contains easy-to-access storage. The heavy stand mixer is kept on a wide pull-out drawer that makes it easy to get out and to put away, and there's an electrical outlet in the island for convenience.

"The new design has depth and interest...I can bake and we can entertain facing the city."

All these pieces once belonged to Brian's grandmother Mimi, and they hold treasured memories for him. The small white bowl is what Brian ate graham crackers in milk from when he was a child, and the spoons he now uses as tasting spoons are the same ones his grandfather used to eat grapefruit every day for breakfast. And the rolling pin? "My grandfather told my Mimi not to throw it away, that he would put new ends on it. But he never did, and she used it anyway," Brian says with a chuckle.

INTERIOR DESIGN: BARRI THOMPSON INTERIORS

COUNTERTOPS AND BACKSPLASH: TRITON STONE GROUP

KITCHEN CABINETRY: CANTLEY & COMPANY

CABINET HARDWARE: COLONIAL BRONZE

APPLIANCES: SIGNATURE KITCHEN SUITE (SKS)

SMALL KITCHEN APPLIANCES: WILLIAMS SONOMA

LIGHTING: VISUAL COMFORT AND ARTERIORS

ART: JOE TURNER

RUGS: LILLIEKAT RUGS

BAR STOOLS AND DINING TABLE: VILLA & HOUSE

DINING CHAIRS: UNIVERSAL

Brian's Top 5 Renovation Tips

1. **Create the spaces you need.** If entertaining is a priority, make sure there's a space for it. If baking is a passion, make sure your work surfaces are large enough for it.

2. **Think about what you own, where you want it to go, and how you want it organized.**

3. **You can *never* have too many electrical outlets in your kitchen.**

4. **Show off the things that bring you joy.** It doesn't matter what they are.

5. **Make the smallest drawer in your kitchen the junk drawer.** Everybody has one. No matter how cluttered it gets, at some point it just can't hold anything else!

The framed canvas above the bar cart is a vintage baker's cloth that is beautifully patinaed from years of use.

Alongside the technical needs of the kitchen update, Brian focused on some sentimental aspects of the kitchen. "My grandmother Mimi died last year, and getting stuff from her kitchen and putting it on display or using it is a therapy for me," he says, pointing out treasured items throughout the space. "I feel like, 'Oh, there's a little bit of her that's still here with me.'"

Remodeling a kitchen can be a daunting endeavor, and even the smallest details can make a big impact. Passionate cooks and bakers know that their kitchen creations can be expressions of art, and the actual kitchen can also be an important expression of the self. This is certainly true for Brian and Stephen and their new space.

"The new design has depth and interest, and without cameras or even anyone else here, instead of being at a counter facing a wall, I can bake and we can entertain facing the city," Brian says, gesturing toward the Birmingham skyline. "The view is a backdrop to being in my kitchen. If the sun is shining in or if planes are flying by, it's like I'm a part of it. I love it."

ROUGH PUFF IS A VERSATILE PASTRY THAT'S MAGNIFICENTLY MULTILAYERED AND INCREDIBLY FLAKY WITHOUT THE FUSS OF MAKING TRADITIONAL PUFF PASTRY

4 WAYS WITH ROUGH PUFF PASTRY

PHOTOGRAPHY BY MAC JAMIESON / RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY AARON CONRAD / STYLING BY SIDNEY BRAGIEL

Blueberry-Lemon
Turnovers
page 80

What's the difference between classic puff pastry, rough puff, and piecrust?

Piecrust is made by combining pieces of butter (or other fat) with flour, which forms smaller pieces as it blends with the flour. The texture of the dough is soft, crumbly, and full of tiny pockets of fat, resulting in a flavorful, thick, sturdy crust. **Classic puff pastry** is a laminated dough, which means it's made by taking a large block of solid butter and wrapping it with pastry dough, resulting in a fluffier, crispier pastry than pie dough. **Rough puff** is made of the same ingredients as classic puff pastry but with large pieces of butter laminated into the dough instead of entire slabs of butter. You won't have quite the same height as a classic puff pastry, but the result is still buttery, flaky, and heavenly!

ROUGH PUFF PASTRY DOUGH

Makes 12 pastries

If you want the crisp flakiness of puff pastry without all the work, this rough puff is for you!

- **1⅓ cups (300 grams) cold unsalted butter, cubed**
- **2¼ cups (281 grams) all-purpose flour**
- **2 teaspoons (6 grams) kosher salt**
- **½ cup (120 grams) ice water**

1. Freeze cold butter until firm, 15 to 20 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat cold butter, flour, and salt at low speed just until butter is coated with flour. With mixer on low speed, add ½ cup (120 grams) ice water in a slow, steady stream, beating just until dough comes together, about 1 minute, stopping to scrape bottom and sides of bowl and turn dough hydrate evenly. (There will still be large pieces of butter. It is OK if a few dry bits remain.)
3. Turn out dough onto a lightly floured surface, and roll into a 7-inch square. Wrap in plastic wrap, and refrigerate for 45 minutes to 1 hour.
4. On a lightly floured surface, roll dough into an 18x10-inch rectangle, lightly flouring surface and top of dough as needed. Fold dough in thirds like a letter. Rotate dough 90 degrees; roll into an 18x10-inch rectangle, and fold in thirds like a letter. Repeat procedure for a third and final turn. Wrap dough in plastic wrap, and refrigerate for at least 1 hour. (If at any point the butter is too soft after a fold, wrap in plastic wrap, and freeze until butter is firm again, checking every 5 minutes).

Cream Horns
page 79

CREAM HORNS

Makes 12 pastries

These beauties are surprisingly simple to make and irresistibly alluring with their vanilla seed-flecked snow-white cream swathed in a gloriously golden shell of pastry.

Rough Puff Pastry Dough (recipe on page 77)
1 large egg (50 grams)
1 tablespoon (15 grams) water
¼ cup (50 grams) granulated sugar
4 ounces (113 grams) cream cheese, softened
½ cup (60 grams) confectioners' sugar
1 teaspoon (6 grams) vanilla bean paste
1 cup (240 grams) cold heavy whipping cream

1. Preheat oven to 400°F (200°C). Line 2 baking sheets with parchment paper.
2. On a lightly floured surface, roll Rough Puff Pastry Dough into a 15x13-inch rectangle. Trim ½ inch from each side. Cut rectangle into 12 (1-inch-wide) strips.
3. Starting at pointed end of a 4½- to 5-inch cream horn mold, wrap 1 strip of dough around mold, slightly overlapping pastry. Place on a prepared pan, and repeat with remaining strips. Refrigerate until firm, about 15 minutes.

4. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Using a pastry brush, brush outside of each pastry with egg wash; sprinkle with granulated sugar.
5. Bake until puffed and golden brown, 10 to 15 minutes, rotating pans halfway through baking. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on a wire rack. Carefully remove cooled pastries from molds.
6. In the bowl of a stand mixer fitted with the whisk attachment, beat cream cheese, confectioners' sugar, and vanilla bean paste at medium speed until smooth and creamy, about 2 minutes, stopping to scrape sides of bowl. With mixer on medium-high speed, add cold cream in a slow, steady stream, beating until soft peaks form and stopping to scrape bottom and sides of bowl. Beat until stiff peaks form, 2 to 3 minutes.
7. Spoon mixture into a pastry bag fitted with a small closed star piping tip (Ateco #842). Slowly pipe mixture into horns. Serve immediately.

PRO TIPS
When shaping the horns, be sure to place the pastry seam side down so it keeps its shape while baking.

We recommend using cream horn molds and a pastry bag, but you can also wrap waffle cones in foil for the molds and pipe the cream into the horns using a plastic bag with one of the corners snipped off. Cream horns are best filled and eaten the same day.

BLUEBERRY-LEMON TURNOVERS

Makes 12 pastries

These handheld summertime delights deliver the perfect filling-to-crust ratio as the beautifully bronzed pastry reveals the jewellike tones of blueberries perfectly melded with creamy mascarpone cheese and drizzled with a bright citrus glaze.

- **½ cup (113 grams) mascarpone cheese*, room temperature**
- **2 tablespoons (24 grams) granulated sugar**
- **1 teaspoon (1 gram) lemon zest**
- **Rough Puff Pastry Dough (recipe on page 77)**
- **Blueberry Filling (recipe follows)**
- **1 large egg (50 grams)**
- **1 tablespoon (15 grams) water**
- **½ cup (60 grams) confectioners' sugar**
- **2 teaspoons (10 grams) fresh lemon juice**

1. Preheat oven to 400°F (200°C). Line 2 baking sheets with parchment paper.
2. In a medium bowl, whisk together mascarpone, granulated sugar, and lemon zest until smooth and well combined.
3. On lightly floured surface, roll Rough Puff Pastry Dough into a 16x12-inch rectangle. Cut 12 (4-inch) squares from dough; halve each square diagonally to make 2 triangles. Spread 2 teaspoons (8 grams) mascarpone mixture onto center of half of triangles; top each with 2 tablespoons (12 grams) Blueberry Filling. Place on prepared pans.
4. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Using a pastry brush, brush edges of filled triangles with egg wash. Top with remaining triangles, and crimp with a fork to seal. Freeze until firm, about 15 minutes.
5. Using a small knife, cut 3 small vents in top of each pastry. Brush pastries with egg wash.
6. Bake for 10 minutes. Reduce oven temperature to 375°F (190°C), and bake until golden brown, about 15 minutes more. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on a wire rack.
7. In a small bowl, whisk together confectioners' sugar and lemon juice; drizzle onto cooled pastries. Serve immediately.

**We used BelGioioso Mascarpone Cheese.*

Blueberry Filling

Makes about 1¾ cups

- **2½ cups (320 grams) fresh blueberries**
- **¾ cup (150 grams) granulated sugar**
- **2 tablespoons (16 grams) cornstarch**
- **2 tablespoons (30 grams) fresh lemon juice**
- **1 teaspoon (4 grams) vanilla extract**
- **¼ teaspoon kosher salt**

1. In a medium saucepan, stir together all ingredients; cook over medium-high heat, stirring occasionally, until blueberries begin to break down and mixture begins to boil. Reduce heat to medium-low; cook, stirring occasionally, until thickened, about 5 minutes. Remove from heat, and let cool completely. Refrigerate in an airtight container for up to 1 week.

CRÈME BRÛLÉE TARTS

Makes 12 tarts

We took inspiration from French pastry chef Cedric Grolet to create these demure tarts. Bite-size and deliciously swoon-worthy, they feature a smooth vanilla-specked custard inside and crispy, flaky, buttery puff pastry shell on the outside. Their crowning glory is a crackling burnt-sugar top that shatters satisfyingly.

Rough Puff Pastry Dough (recipe on page 77)
1 large egg white (30 grams), lightly beaten
½ cup (100 grams) granulated sugar, divided
4 large egg yolks (80 grams), room temperature
¼ teaspoon kosher salt
1 cup (240 grams) heavy whipping cream
1½ teaspoons (9 grams) vanilla bean paste

1. Preheat oven to 400°F (200°C). Line 2 baking sheets with parchment paper.
2. On a lightly floured surface, roll Rough Puff Pastry Dough into a 16x12-inch rectangle. Using a 4-inch round cutter, cut 12 rounds, and transfer each to a 3½-inch fluted round removable-bottom tart pan or mini brioche pan, pressing into bottom and up sides. Dock bottoms with a fork. Top each with a piece of parchment paper. Add pie weights.
3. Bake until edges are golden, about 15 minutes. Carefully remove parchment and weights. Press down any pastry that has puffed up unevenly, and brush inside of shell with egg white. Bake until pastry is fully set and golden, 5 to 10 minutes more. Lightly press down any bubble that may have formed in center. Let cool completely in pans on wire racks. Gently remove tart shells from pans.
4. In a medium bowl, whisk together ¼ cup (50 grams) sugar, egg yolks, and salt.
5. In a small saucepan, heat cream and vanilla bean paste over medium-low heat, stirring frequently, just until steaming. (Do not boil.) Slowly add half of cream mixture to sugar mixture, whisking constantly. Add sugar mixture to remaining cream mixture in pan. Bring to a boil over medium heat, whisking constantly; cook until thickened and an instant-read thermometer registers 175°F (80°C), 1 to 2 minutes. Remove from heat. Divide custard among prepared tart shells (about 1½ tablespoons or 25 grams each). Refrigerate until custard is set, at least 1 hour.
6. Just before serving, sprinkle remaining ¼ cup (50 grams) sugar onto tarts. Using a small handheld kitchen torch, carefully brown sugar. Serve immediately.

PRO TIP
If you don't have small tart pans or mini brioche pans, you can also use a jumbo muffin pan. Use a 4½-inch round cutter and bake as directed.

QUICK KOUIGN AMANN

Makes 12 pastries

Kouign amann *(pronounced queen ah-mahn), a pastry from the Brittany region of France, is all about the crisp, flaky pastry and the flavor of both the caramelized sugar and the salted butter. It has a reputation for being finnicky and labor-intensive, but our recipe is a speedy yet no less tasty version.*

- **3 cups (375 grams) all-purpose flour**
- **1¾ cups (396 grams) cold salted butter, cubed**
- **2 teaspoons (6 grams) kosher salt**
- **⅔ cup (160 grams) ice water**
- **1 cup (200 grams) granulated sugar, divided, plus more for sprinkling**
- **½ cup (160 grams) cherry preserves* (optional)**
- **½ cup (128 grams) chocolate hazelnut spread* (optional)**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, cold butter, and salt at low speed just until butter is coated with flour. With mixer on low speed, add ⅔ cup (160 grams) ice water in a slow, steady stream, beating just until dough comes together, about 1 minute, stopping to scrape bottom and sides of bowl and turn dough to hydrate evenly. (There will still be large pieces of butter. It is OK if a few dry bits remain).

2. Turn out dough onto a lightly floured surface, and roll into a 9-inch square. Wrap in plastic wrap, and refrigerate for 45 minutes to 1 hour.

3. On a lightly floured surface, roll dough into an 18x10-inch rectangle, lightly flouring surface and top of dough as needed. Fold dough in thirds like a letter. Rotate dough 90 degrees; roll into an 18x10-inch rectangle, and spread ¼ cup (50 grams) sugar over center third of rectangle. Fold in thirds like a letter. Repeat procedure for a third and final turn, spreading ¼ cup (50 grams) sugar over center third of rectangle. Wrap dough in plastic wrap, and refrigerate for at least 1 hour. (See PRO TIPS.)

4. Preheat oven to 350°F (180°C). Spray a 12-cup muffin pan with baking spray with flour. Sprinkle 1 teaspoon (4 grams) sugar in bottom of each cup.

5. Lightly sprinkle sugar onto wprk surface. Turn out dough onto surface, and roll into a 16x12-inch rectangle. Sprinkle sugar onto dough, lightly pressing with your hands to adhere. Cut 12 (4-inch) squares from dough. Fold corners of 1 square into center. Gather sides toward center, and place in a prepared muffin cup. Repeat with remaining pastry squares. Sprinkle remaining ¼ cup (50 grams) sugar onto pastries.

6. Bake until golden brown, 30 to 35 minutes. Immediately remove from pan, and let cool completely on a wire rack.

7. Fill pastries, if desired. Using a small knife, cut a hole in center of each pastry. Spoon preserves and chocolate hazelnut spread into individual pastry bags fitted with a small round piping tip. Pipe into pastries as desired. Serve filled pastries immediately. Store unfilled pastries in an airtight container for up to 3 days.

**We used Bonne Maman Cherry Preserves and Hazelnut Chocolate Spread.*

PRO TIPS

European-style butter is worth the splurge here because it has a higher percentage of butterfat.

If your kitchen is hot (especially during summer months), the butter and sugar can melt quickly during lamination. If at any point the dough feels too soft to handle, wrap it in plastic wrap and refrigerate for 15 to 20 minutes between folds.

Freezing the dough for long periods of time will cause the sugar to liquify, so the dough is best baked the same day it's made.

Avoid using a dark muffin pan, if possible, as it will caramelize the sugar on the outside before the pastry is fully baked through.

SHAPING KOUIGN AMANN

1. Working with one piece of pastry at a time, fold two opposite corners of the pastry into the center so the corners meet.

2. Next, fold in a third corner, gently pressing with your fingertip so the corners stay in place. Gently flare out the two curved sides of the dough using your thumb and index finger.

3. Fold in the last corner to the center, gently pressing so all corners now meet. Repeat flaring out all the curved sides of the pastry.

4. Gently press and squeeze all the corners in toward the center. Gently lift the shaped pastry, and place in a muffin cup.

Lattice Peach Pie
page 91
PHOTOGRAPHY BY KYLE CARPENTER
RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY AARON CONRAD
AND KATIE MOON DICKERSON
STYLING BY SIDNEY BRAGIEL

Blackberry
Cobbler
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Bake It Your Way

WHEN SUMMER PRODUCE IS AT ITS PEAK, INDULGE IN THESE RECIPES
THAT CAN BE MADE WITH ANY AND ALL THE FRESH BERRIES AN
STONE FRUITS YOU LOVE. MIX AND MATCH, MAKE AND BAKE!

Blueberry Cake
page 90

Fresh Strawberry Pie
page 91

Bake It Your Way Tip

Apricots, cherries, nectarines, peaches, and plums will work for any of these stone fruit recipes, and blackberries, blueberries, raspberries, and strawberries will work for the berry recipes. You can also use a combo of any stone fruits or any berries as long as you have the total amount of fruit called for in the recipes.

Any-Fruit Cakes

APRICOT CAKE

Makes 1 (9-inch) cake

Featuring chunky chopped and soft sliced stone fruit, this rich and buttery cake is loaded with fresh flavor. A simple glaze is the perfect finishing touch.

- 1½ cups (260 grams) chopped peeled fresh apricot or other stone fruit
- 2 tablespoons (16 grams) all-purpose flour
- Butter Cake Batter (recipe follows)
- 1 cup (175 grams) thinly sliced peeled fresh apricot or other stone fruit
- Vanilla Glaze (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper.
2. In a medium bowl, toss together chopped fruit and flour; fold into Butter Cake Batter. Spread into prepared pan. Arrange sliced fruit on top of batter.
3. Bake until golden brown and a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 15 minutes, covering with foil during final 15 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 15 minutes. Remove from pan, and let cool completely on wire rack.
4. Drizzle Vanilla Glaze onto cooled cake. Refrigerate in an airtight container for up to 3 days.

BLUEBERRY CAKE

Makes 1 (9-inch) cake

This berry-filled cake is one of those great bakes that's dressy enough for dessert but simple enough to be a quick breakfast on the go.

- 1¾ cups (245 grams) fresh blueberries or other berries
- 2 tablespoons (16 grams) all-purpose flour
- Butter Cake Batter (recipe follows)
- Vanilla Glaze (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper.
2. In a medium bowl, stir together 1½ cups berries (210 grams) and flour; fold into Butter Cake Batter. Spread into prepared pan. Sprinkle remaining ¼ cup (35 grams) berries onto batter.
3. Bake until golden brown and a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 15 minutes, covering with foil during final 15 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 15 minutes. Remove from pan, and let cool completely on wire rack.
4. Drizzle Vanilla Glaze onto cooled cake. Refrigerate in an airtight container for up to 3 days.

Butter Cake Batter

Makes 1 (9-inch) cake

- ¾ cup (170 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar*
- ½ cup (110 grams) firmly packed light brown sugar*
- 2 large eggs (100 grams), room temperature
- 2 teaspoons (8 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt
- ¼ teaspoon (1.25 grams) baking soda
- ¾ cup (180 grams) whole buttermilk, room temperature

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl and paddle. With mixer on medium-low speed, add eggs, one at a time, beating well after each addition. Beat in vanilla.
2. In a medium bowl, whisk together flour, baking powder, salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating until just combined after each addition and stopping to scrape sides of bowl. Use immediately.

**We used C&H® Granulated Sugar and Light Brown Sugar.*

Vanilla Glaze

Makes about ½ cup

- 1¼ cups (150 grams) confectioners' sugar*
- 2 tablespoons (30 grams) whole milk
- ½ teaspoon (3 grams) vanilla bean paste

1. In a small bowl, whisk together all ingredients until smooth and well combined. Use immediately.

**We used C&H® Powdered Sugar.*

Any-Fruit Pies

LATTICE PEACH PIE

Makes 1 (9-inch) deep-dish pie

Whether served warm or at room temperature or eaten by the forkful from the fridge, this pie is all about the perfectly ripe and juicy fresh stone fruit.

- 3 pounds (1,362 grams) fresh peaches or other stone fruit, peeled, halved, pitted, and sliced ½ inch thick (about 8 cups)
- ½ cup (100 grams) granulated sugar
- 1 tablespoon (15 grams) fresh lemon juice
- ½ teaspoon (1.5 grams) kosher salt
- ⅓ cup (43 grams) cornstarch
- Double-Crust Pie Dough (recipe follows)
- 1 large egg (50 grams)
- 1 tablespoon (15 grams) water

1. In a large saucepan, stir together fruit, sugar, lemon juice, and salt. Cook over medium heat, stirring frequently, until fruit begins to soften and release juices, 5 to 8 minutes. Carefully transfer about ½ cup (about 120 grams) juice from pan to a small bowl. Add cornstarch to juice, and whisk until smooth. Stir cornstarch mixture into fruit mixture; bring to a boil. Cook, stirring frequently, until mixture is thick and translucent, 1 to 2 minutes. Remove from heat, and let cool completely.
2. Preheat oven to 400°F (200°C). Lightly spray a 9-inch deep-dish pie plate with cooking spray.
3. On a lightly floured surface, roll half of Double-Crust Pie Dough into a 13-inch circle (about ⅛ inch thick). Transfer dough to prepared plate, pressing into bottom and up sides. Trim excess dough to ½ inch beyond edge of plate. Spread cooled fruit mixture into prepared crust.
4. On a lightly floured surface, roll remaining Double-Crust Pie Dough to ⅛-inch thickness. Cut dough into 1-inch-wide strips. Arrange dough strips on fruit mixture in a lattice pattern. Trim excess dough from strips to ½ inch beyond edge of plate, and press dough strips into bottom crust. Fold edges under, and crimp as desired.
5. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Using a pastry brush, lightly brush egg wash onto dough strips and edges of crust.
6. Bake until crust is golden and set, 35 to 40 minutes, covering edges with foil after 20 minutes of baking to prevent excess browning. Let cool completely on a wire rack. Refrigerate in an airtight container for up to 3 days.

FRESH STRAWBERRY PIE

Makes 1 (9-inch) deep-dish pie

Slicing through the buttery, flaky double piecrust reveals the beautiful deep pinkish-red hue of this berry-filled dessert.

- 2½ pounds (1,134 grams) halved hulled fresh strawberries or other berries (about 8 cups)
- ¾ cup (150 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
- 1 tablespoon (15 grams) fresh lemon juice
- ½ teaspoon (1.5 grams) kosher salt
- 7 tablespoons (56 grams) cornstarch
- Double-Crust Pie Dough (recipe precedes)
- 1 large egg (50 grams)
- 1 tablespoon water (15 grams)

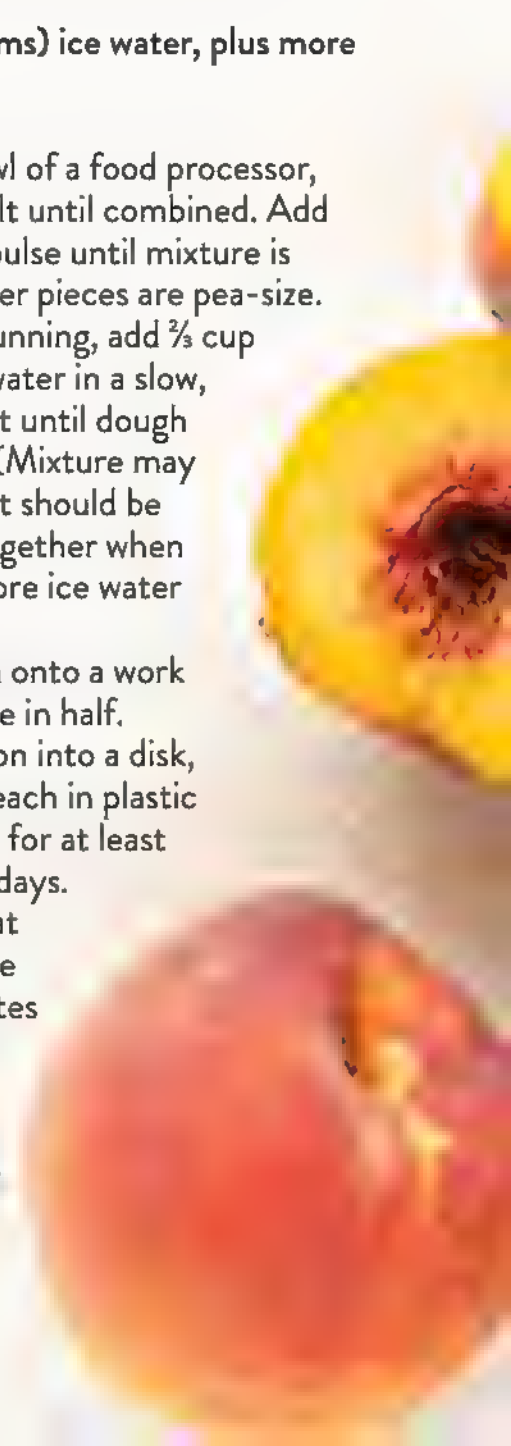
1. In a large bowl, stir together berries, ¾ cup (150 grams) sugar, lemon juice, and salt. Let stand at room temperature for 1 hour, stirring occasionally. Strain berries through a fine-mesh sieve into a liquid-measuring cup, reserving liquid and solids. (You should have about 1 cup or 280 grams berry liquid.)
2. In a medium saucepan, whisk together reserved berry liquid and cornstarch until smooth. Cook over medium heat, whisking constantly, until juice is just beginning to thicken, 4 to 5 minutes. Stir in berries. Cook, stirring frequently, until mixture is thick and translucent, 7 to 9 minutes. Remove from heat, and let cool completely.
3. Preheat oven to 400°F (200°C). Lightly spray a 9-inch deep-dish pie plate with cooking spray.
4. On a lightly floured surface, roll half of Double-Crust Pie Dough into a 13-inch circle (about ⅛ inch thick). Transfer to prepared plate, pressing into bottom and up sides. Spread cooled berry mixture into prepared crust.
5. On a lightly floured surface, roll remaining Double-Crust Pie Dough to ⅛-inch thickness. Place dough on berry mixture. Trim excess dough to ½ inch beyond edge of plate, and press top and bottom crusts together. Fold edges under, and crimp as desired. Freeze for 15 minutes.
6. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Using a pastry brush, lightly brush egg wash onto dough. Using a sharp knife, cut slits in top crust to vent. Sprinkle with remaining 2 tablespoons (24 grams) sugar.
7. Bake until crust is golden brown and set, 35 to 40 minutes, covering edges with foil after 20 minutes of baking to prevent excess browning. Let cool completely on a wire rack. Refrigerate in an airtight container for up to 3 days.

Double-Crust Pie Dough

Makes 2 (9-inch) deep-dish crusts

- 3 cups (375 grams) all-purpose flour
- 2 teaspoons (6 grams) kosher salt
- 1 cup (227 grams) cold unsalted butter, cubed
- ⅔ cup (160 grams) ice water, plus more if needed

1. In the work bowl of a food processor, pulse flour and salt until combined. Add cold butter, and pulse until mixture is crumbly and butter pieces are pea-size. With processor running, add ⅔ cup (160 grams) ice water in a slow, steady stream just until dough comes together. (Mixture may appear crumbly. It should be moist and hold together when pinched.) Add more ice water if needed.
2. Turn out dough onto a work surface, and divide in half. Shape each portion into a disk, and tightly wrap each in plastic wrap. Refrigerate for at least 1 hour or up to 2 days. Let dough stand at room temperature for 10 to 15 minutes before rolling if refrigerating for longer than 1 hour.



PRO TIP
If you use strawberries, be sure you have 2½ pounds of fruit after hulling and halving, not before. If strawberries are large, quarter them. Smaller berries can be left whole.

cover recipe

Any-Fruit Cobblers

NECTARINE COBBLER

Makes 6 servings

The fluffy biscuit-like topping soaks up every last drop of the fruity syrup in this quick and easy bake.

- 2 pounds (about 907 grams) ½-inch-thick sliced pitted nectarines or other stone fruit (about 7 cups)
- ¾ cup (150 grams) plus 4 tablespoons (48 grams) granulated sugar, divided
- ¼ cup (32 grams) cornstarch
- 1 tablespoon (15 grams) fresh lemon juice
- 1 teaspoon (3 grams) kosher salt, divided
- 1 cup (125 grams) all-purpose flour
- ½ cup (55 grams) old-fashioned oats
- 2 teaspoons (10 grams) baking powder
- 5 tablespoons (70 grams) cold unsalted butter, cubed
- ½ cup (120 grams) whole milk

1. Preheat oven to 375°F (190°C). Lightly spray a 1½- to 2-quart baking dish with baking spray with flour.
2. In a large bowl, stir together fruit, ¾ cup (150 grams) sugar, cornstarch, lemon juice, and ½ teaspoon (1.5 grams) salt until well combined. Pour mixture into prepared pan.
3. In a medium bowl, whisk together flour, oats, 2 tablespoons (24 grams) sugar, baking powder, and remaining ½ teaspoon (1.5 grams) salt. Using a pastry blender or your hands, cut in cold butter until butter pieces are pea-size; stir in milk. Using a 3-tablespoon spring-loaded scoop, scoop dough, and drop onto fruit mixture in pan. Using your hands, slightly flatten dough, if desired. Sprinkle remaining 2 tablespoons (24 grams) sugar onto dough.
4. Bake until topping is golden brown and fruit mixture is thick and bubbly, 40 to 45 minutes, covering with foil during final 20 minutes of baking to prevent excess browning. Let cool on a wire rack for at least 30 minutes. Serve warm or at room temperature.

BLACKBERRY COBBLER

Makes 6 servings

If you're lucky enough to encounter a patch of wild blackberries, we suggest you put them to use in this simple dessert. The slightly chewy texture and subtle nutty flavor of oats in the topping is a great match for the tangy-sweet berries.

- 2 pounds (about 907 grams) fresh blackberries or other berries (about 6 cups)
- ⅔ cup (133 grams) plus 4 tablespoons (48 grams) granulated sugar, divided
- ¼ cup (24 grams) cornstarch
- 1 tablespoon (15 grams) fresh lemon juice
- 1 teaspoon (3 grams) kosher salt, divided
- 1 cup (125 grams) all-purpose flour
- ½ cup (55 grams) old-fashioned oats
- 2 teaspoons (10 grams) baking powder
- 5 tablespoons (70 grams) cold unsalted butter
- ½ cup (120 grams) whole milk

1. Preheat oven to 375°F (190°C). Lightly spray a 1½- to 2-quart baking dish with baking spray with flour.
2. In a large bowl, stir together berries, ⅔ cup (133 grams) sugar, cornstarch, lemon juice, and ½ teaspoon (1.5 grams) salt until combined, slightly mashing berries to release juices. Pour mixture into prepared pan.
3. In a medium bowl, whisk together flour, oats, 2 tablespoons (24 grams) sugar, baking powder, and remaining ½ teaspoon (1.5 grams) salt. Using a pastry blender or your hands, cut in cold butter until butter pieces are pea-size; stir in milk. Using a 3-tablespoon spring-loaded scoop, scoop dough, and drop onto berry mixture in pan. Using your hands, slightly flatten dough, if desired. Sprinkle remaining 2 tablespoons (24 grams) sugar onto dough.
4. Bake until topping is golden and berry mixture is thick and bubbly, 40 to 45 minutes, covering with foil during final 20 minutes of baking to prevent excess browning. Let cool on a wire rack for at least 30 minutes. Serve warm or at room temperature.

CRACKING *Greed*

PHOTOGRAPHY BY KYLE CARPENTER / RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY MARY BETH JONES

WHETHER YOU'RE ASSEMBLING THE ULTIMATE CHARCUTERIE BOARD OR ENJOYING THEM AS A SIMPLE SNACK, THESE CRUNCHY BAKES ARE DEFINITELY ALL THEY'RE CRACKED UP TO BE

Fig, Hazelnut, and Rosemary Crackers
page 104

Cheddar-Pecan
Crackers
page 104

SEEDED LAVASH

Makes 2 flatbreads

An aromatic blend of spices adds a level of complexity to this crisp Middle Eastern-inspired flatbread.

- 1½ cups (188 grams) all-purpose flour
- 1½ teaspoons (4.5 grams) kosher salt, divided
- ½ teaspoon (1.5 grams) instant yeast
- ½ cup (120 grams) warm water (120°F/49°C to 130°F/54°C)
- 4 tablespoons (56 grams) olive oil, divided
- 2 teaspoons (4 grams) za'atar
- 1 teaspoon (2 grams) sesame seeds
- 1 teaspoon (2 grams) dried thyme
- Neutral oil, for brushing

1. In a large bowl, combine flour, 1 teaspoon (3 grams) salt, and yeast. Add ½ cup (120 grams) warm water and 2 tablespoons (28 grams) olive oil, and stir until just combined and no dry spots remain.
2. Turn out dough onto a lightly floured surface, and knead until dough is soft and elastic, about 5 minutes. (Dough will start out very sticky; use a bench scraper if needed and do not add too much flour, and the dough will come together.) Return dough to bowl, cover, and let stand for 30 minutes.
3. Preheat oven to 375°F (190°C). Brush 2 rimless baking sheets or bottoms of 2 rimmed baking sheets with neutral oil.
4. In a small bowl, combine za'atar, sesame seeds, dried thyme, and remaining ½ teaspoon (1.5 grams) salt.
5. Divide dough in half. On a prepared baking sheet, carefully stretch half of dough into an 11½x9-inch rectangle. Using a pastry brush, brush dough with 1 tablespoon (14 grams) olive oil. Sprinkle with za'atar mixture. Repeat with remaining dough, remaining 1 tablespoon (14 grams) olive oil, and remaining za'atar mixture.
6. Bake until golden brown and crisp, 20 to 25 minutes, rotating pan halfway through baking. Let cool completely on pan on a wire rack. Break into pieces to serve.

BAKED PASTRY-WRAPPED CHEESE

Makes 8 to 10 servings

Enveloped in flaky pastry, this warm and melty cheese is best served with a drizzle of honey or even your favorite jam or preserves.

- 1 (4-ounce) package crescenza cheese* (see Notes)
- Rough Puff Pastry Dough (recipe on page 77)
- 1 large egg (50 grams)
- 1 tablespoon (15 grams) water
- Honey, to serve

1. Cut cheese into a 2½-inch square; place remaining portions of cheese on top of square, pressing to adhere.
2. On a lightly floured surface, cut Rough Puff Pastry Dough in half. Roll half of dough into a 9-inch square. (See Notes.) Cut an 8-inch circle from dough square. Place prepared cheese in center of circle.
3. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush egg wash along sides of pastry. Wrap pastry up and around sides of cheese, crimping along top edges. (Cheese will not be covered in center.) Freeze until firm, about 20 minutes.
4. Preheat oven to 400°F (200°C). Lightly spray a 5-inch round ovenproof ceramic ramekin with cooking spray. Line ramekin with parchment paper, letting excess extend over sides of ramekin.
5. Brush pastry with egg wash, and place in ramekin.
6. Bake for 10 minutes. Reduce oven temperature to 375°F (190°C), and bake until pastry is golden brown, 20 to 25 minutes more. Let cool in ramekin for 10 minutes. Using excess parchment as handles, remove from ramekin. Serve immediately with honey.

**We used BelGioioso Crescenza-Stracchino™ Cheese.*

Notes: *Crescenza cheese, also known as stracchino, is a mild-flavored and soft, almost spreadable Italian cheese that melts very well.*

Tightly wrap remaining portion of Rough Puff Pastry Dough in plastic wrap, and freeze for up to 3 months. Let it thaw overnight in the refrigerator before using.

Baked
Pastry-Wrapped
Cheese
page 100

Rye Sourdough
Crackers
page 104

SOURDOUGH DISCARD CRACKERS

Makes about 80 crackers

These slightly tangy crackers filled with nubbly, herbaceous seeds pair well with rich meats and bold, aged cheeses.

- 1 cup (227 grams) Sourdough Starter discard (recipe on page 46) (see Note)
- ½ cup (51 grams) rye flour
- ½ cup (64 grams) bread flour
- ¼ cup (55 grams) neutral oil
- 1 tablespoon (5 grams) fennel seeds
- 2 teaspoons (4 grams) caraway seeds
- ¾ teaspoon (2.25 grams) kosher salt
- All-purpose flour, for dusting
- Flaked sea salt, for sprinkling

1. In a large bowl, stir together Sourdough Starter discard, rye flour, bread flour, oil, all seeds, and kosher salt until a well combined, slightly tacky dough forms.
2. Lightly dust work surface with all-purpose flour; turn out dough onto surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 30 minutes.
3. Preheat oven to 350°F (180°C).
4. Divide dough in half. On a sheet of parchment paper, roll half of dough to 1/16-inch thickness. Transfer dough on parchment to a baking sheet. Using a fluted pastry wheel or sharp knife, cut dough into 1½-inch squares, but do not separate. Dock each dough piece once with a fork. Sprinkle with sea salt. Repeat procedure with remaining dough.
5. Bake until crisp and lightly browned, 15 to 20 minutes, rotating pans halfway through baking. Let cool completely on pans on wire racks. Separate cooled crackers. Store in an airtight container for up to 1 week.

Note: *Feed your mature Sourdough Starter 8 to 10 hours before use so that it is active by the time of mixing. Feed your sourdough at least 1 cup (127 grams) bread flour and ½ cup (120 grams) water to ensure you have enough discard to use in this recipe.*

FIG, HAZELNUT, AND ROSEMARY CRACKERS

Makes about 30 crackers

Inspired by a customer-favorite snack from Trader Joe's, these crackers are a little savory, a little sweet, a little soft, and a little crunchy—everything you want to nibble on with a glass of your favorite wine.

- ½ cup (63 grams) all-purpose flour
- ½ cup (65 grams) whole wheat flour
- 2 tablespoons (8 grams) chopped fresh rosemary
- 1 teaspoon (5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (90 grams) dried Black Mission figs, chopped
- ¼ cup (35 grams) hazelnuts, coarsely chopped
- 1 cup (240 grams) whole milk
- 2 tablespoons (42 grams) honey

1. Preheat oven to 350°F (180°C). Lightly spray an 8½x4½-inch loaf pan with baking spray with flour.
2. In a large bowl, combine flours, rosemary, baking soda, and salt. Stir in figs and hazelnuts.
3. In a small bowl, whisk together milk and honey until combined. Slowly add milk mixture to flour mixture, stirring until just combined. Pour batter into prepared pan.
4. Bake until golden and set, about 20 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Wrap in plastic wrap, and freeze until firm, 1 to 2 hours, or until ready to use.
5. Preheat oven to 325°F (170°C). Line a baking sheet with parchment paper.
6. Using a large serrated knife, slice loaf into ⅛-inch-thick slices. Place on prepared pan.
7. Bake until golden, about 10 minutes. Carefully turn crackers, and bake until crispy and dried, 15 to 20 minutes more. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 1 week.

CHEDDAR-PECAN CRACKERS

Makes about 40 crackers

Sweet and buttery flavors from the pecan flour come together with tangy sharp cheese for a melding of mouthwatering flavors packed into each bite.

- 1½ cups (188 grams) all-purpose flour
- ½ cup (61 grams) pecan flour*
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (1 gram) garlic powder
- ½ teaspoon (1 gram) ground red pepper
- 2½ cups (250 grams) finely shredded sharp Cheddar cheese, room temperature
- 6 tablespoons (84 grams) unsalted butter, cubed and softened
- 40 pecan halves* (94 grams), plus more as needed
- Flaked sea salt (optional), for sprinkling

1. In the bowl of a stand mixer, whisk together flours, kosher salt, garlic powder, and red pepper by hand. Add cheese and butter; using the paddle attachment, beat at medium-low speed until a soft dough forms, about 4 minutes. (Dough should hold together when squeezed in your hands.) Shape dough into a 9½-inch log (about 1½ inches thick). Wrap in plastic wrap, and refrigerate until firm, at least 1 hour or up to overnight.
2. Preheat oven to 375°F (190°C). Line 2 baking sheets with parchment.
3. Using a sharp knife, cut log into ¼-inch-thick slices. Place on prepared pans. Press a pecan half in center of each cracker. Sprinkle with sea salt (if using).
4. Bake until edges are lightly browned, about 15 minutes, rotating pans halfway through baking. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 3 days.

**We used Schermer Pecans Pecan Flour and Pecan Halves.*

PRO TIP
A great charcuterie board is a study in contrasts. Mix and match sweet and tart fruits, crunchy nuts and veggies, aged hard and mild soft cheeses, lean and fatty meats, and flaky and crispy breads and crackers.

origin of a classic

Tunnel of Fudge

A LOOK INTO THE RICH HISTORY OF THIS FAMOUS CAKE

BY CHRISTINA FLEISCH / PHOTOGRAPHY BY KYLE CARPENTER
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY MARY BETH JONES

With its rich, gooey center, it's no surprise that the Tunnel of Fudge cake rose to prominence. Though it didn't win first place at the Pillsbury Bake-Off® Contest in 1966—it came in second place—Ella Helfrich's chocolaty creation took over the hearts and kitchens of bakers across the United States.

The Pillsbury Bake-Off® Contest, originally titled the Grand National Recipe and Baking Contest, started in 1949 as a way for the Pillsbury family to celebrate the company's 80th birthday and to promote its brand of flour. Bakers from all over the nation submitted their recipes, but just 100 lucky bakers were selected for a chance to win $25,000—equivalent to more than $315,000 today! The bakers were flown to New York City to compete at the Waldorf-Astoria hotel. This was not an easy feat, since in 1949, the hotel did not have the ability to sustain 100 ovens and baking stations and was forced to tap into the city subway's electrical system to power the ovens. The contest was so highly anticipated that even former First Lady Eleanor Roosevelt was in attendance to help with the proceedings and to hand out awards at the end. The Bake-Off® was an immense success, becoming an annual event, drawing in followers from around the country, each vying for their chance to win the cash prize or simply wanting to bake the winning recipe. At the 1966 Bake-Off®, one contestant would come in second place, but her recipe would forever live on in cookbooks and recipe cards by bakers everywhere.

Ella Helfrich, a home baker from Texas, entered the 1966 Pillsbury Bake-Off® Contest armed with her Bundt pan and a recipe that would become so popular that the first-place winner would be forgotten. The walnut-studded cake was rich and chocolaty and, most importantly, had a river of fudge running through the center. With no obvious reason for the fudgy center as well as the unique pan in which Helfrich baked the cake, the Tunnel of Fudge was a mystery that people were all too eager to explore. Soon after the winners were announced, Pillsbury received more than 200,000 letters requesting Ella's recipe and information about the pan she used.

At the time, Bundt pans were not common pieces of bakeware. In fact, the word "Bundt" was not used until after the founding of Nordic Ware and the inception of the Bundt pan. Started in 1946 by Dotty and Dave Dalquist in Minnesota, Nordic Ware began selling Scandinavian cookware out of the young couple's basement. The Bundt pan came into being as a lightweight aluminum counterpart to a cast-iron gugelhupf pan. (Gugelhupf, or *kugelhopf*, is a German yeasted cake also known as *bundkuchen*.) The pan is characterized by its tube-like shape that allows for even baking, as well as the fluted edges that give the cake an elegant flair and make it easy to cut and serve. Ella and her creative cake launched this stylish pan into stardom, and the Bundt pan soon became a staple of every baker's kitchen. The Dalquists received thousands of requests for their pan after the Bake-Off® competition and had to keep their factory running 24 hours a day to keep up with the flood of orders.

Pillsbury kept Ella's original recipe unchanged until the mid-1980s, when one of its key ingredients, Double Dutch Frosting Mix, was discontinued. No one could re-create the recipe without it, and fans of Ella's cake were angry. Pillsbury received letters of complaint until the company updated the recipe to include a substitution using confectioners' sugar and cocoa powder, though some say it didn't

yield the same result as the original version. The discontinuating of the frosting mix both forced and encouraged bakers to give the cake their own personal flair, though creating the fudge inside was a difficult task—the cake requires precision and following every step exactly as is written. Any misstep could result in a collapsed or fudge-less cake.

The magic of the cake lies in its oozy center, which requires an almost two-hour cooling time in the pan before being turned out onto a cooling rack. This allows the walls of the cake around the tunnel to solidify and hold the fudge inside. If the cake is turned out of the pan too soon, the walls will split open, leaving you with a collapsed pile of fudge. The cake batter is similar to a brownie batter, with a higher amount of fat and sugar than flour when compared to a standard cake; this means that it won't bake all the way through, leaving you with a delicious gooey middle. Another key aspect of the cake is that the nuts help create the structure of the tunnel—the dense cake would otherwise collapse in on itself because the soft interior is unable to support its own weight.

The lasting effect of Ella's iconic Tunnel of Fudge is more than simply increasing sales at Nordic Ware and high demand for her recipe. Nordic Ware and Pillsbury collaborated on a boxed cake mix made exclusively for Bundt pans. With all the flavors any home baker could want, the boxed mixes remained popular well into the 1990s. It's not easy to find these packaged Bundt cake mixes on grocery store shelves today, but they are still being sold online.

In true *Bake from Scratch* fashion, we've taken this classic cake and made it our own. Rather than using walnuts, we've swapped them out for pecans. Their distinct flavor helps them stand out from the richness of the cake. Ella herself was rumored to prefer pecans, though her original recipe contained walnuts. When Pillsbury updated her recipe, they also included a thick chocolate glaze on top of the cake. Our Dulce de Leche Glaze adds a degree of elegance, with flecks of vanilla bean seeds glinting throughout. Our Tunnel of Fudge pays homage to history of the cake, from the pan to the nut garnish on top, yet it's a modern classic that will continue to be loved for generations to come.

TUNNEL OF FUDGE CAKE

Makes 1 (15-cup) Bundt cake

Comprised of a rich chocolate cake with a gooey center loaded with crunchy pecans, this Bundt is a decades-long favorite for a reason.

¾ cup (168 grams) refined coconut oil, room temperature
1 cup (227 grams) unsalted butter, softened
¾ cup (150 grams) granulated sugar
¾ cup (165 grams) firmly packed light brown sugar
6 large eggs (300 grams), room temperature
1½ teaspoons (9 grams) vanilla bean paste
1¾ cups (210 grams) confectioners' sugar
2¼ cups (281 grams) all-purpose flour
1 cup (85 grams) sifted Dutch process cocoa powder
2 teaspoons (3 grams) instant espresso powder
1½ teaspoons (4.5 grams) kosher salt
2 cups (226 grams) finely chopped toasted pecans* (¼-inch pieces or smaller)
Dulce de Leche Glaze (recipe follows)
Garnish: chopped toasted pecans

1. Preheat oven to 350°F (180°C).
2. In the bowl of a stand mixer, stir coconut oil by hand until smooth and softened. Add butter, granulated sugar, and brown sugar; using the paddle attachment, beat at medium-low speed just until combined. Increase mixer speed to medium, and beat until fluffy, about 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla bean paste. With mixer on medium-low speed, beat in confectioners' sugar.
3. In a medium bowl, whisk together flour, cocoa, espresso powder, and salt. With mixer on low speed, gradually add flour mixture and finely chopped pecans to butter mixture, beating until almost combined. Fold by hand just until combined.
4. Spray a 15-cup Bundt pan with baking spray with flour. Spread batter into prepared pan. Firmly tap pan on a kitchen towel-lined counter 10 times.
5. Bake until top is shiny and set and an instant-read thermometer inserted near center registers at least 165°F (74°C), 40 to 45 minutes. Let cool in pan on a wire rack for 30 minutes. Using your fingertips, gently press down center and edges of cake. (This helps minimize the gap in the center of the cake.) Let cool in pan on a wire rack for 1½ hours.
6. Invert cake onto wire rack, and let cool completely. Spoon Dulce de Leche Glaze onto cooled cake. Garnish with pecans, if desired.

**We used Schermer Pecans.*

Dulce de Leche Glaze

Makes about ½ cup

½ cup (148 grams) dulce de leche
1 tablespoon (15 grams) water, room temperature
¾ teaspoon (4.5 grams) vanilla bean paste
¼ teaspoon kosher salt

1. In a medium microwave-safe bowl, stir together dulce de leche, 1 tablespoon (15 grams) water, vanilla bean paste, and salt; heat on high in 10-second intervals, stirring between each, until pourable. Use immediately.

small batch

DELECTABLY DOWNSIZED

SINCE YOU NEVER KNOW WHEN A CHOCOLATE CRAVING WILL STRIKE, STAY PREPARED WITH THIS EASY RECIPE

PHOTOGRAPHY BY KYLE CARPENTER / RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY MARY BETH JONES

CHOCOLATE CHUNK SKILLET COOKIE

Makes 1 (6-inch) cookie

You can never go wrong with a chocolate chip cookie. This recipe makes a few generous servings and is ready to devour in about an hour from start to finish. Sharing is entirely optional!

- ¼ cup (57 grams) unsalted butter
- 2 tablespoons (24 grams) granulated sugar*
- 2 tablespoons (28 grams) firmly packed light brown sugar*
- 1 large egg yolk (19 grams)
- 1 tablespoon (15 grams) whole milk
- ½ teaspoon (2 grams) vanilla extract
- ½ cup (63 grams) all-purpose flour
- ½ teaspoon (2.5 grams) baking powder
- ¼ teaspoon kosher salt
- ¼ cup (43 grams) chopped 60% cacao bittersweet chocolate
- 2 tablespoons (14 grams) chopped pecans*
- Garnish: flaked sea salt

1. Preheat oven to 350°F (180°C).
2. In a small saucepan, melt butter over medium heat; cook, stirring occasionally, until butter turns golden brown and has a nutty aroma, 5 to 6 minutes. Remove from heat; let cool for 5 to 10 minutes.
3. In a medium bowl, whisk together browned butter, sugars, egg yolk, milk, and vanilla until combined. Stir in flour, baking powder, and kosher salt just until dry ingredients are moistened. Stir in chocolate and pecans.
4. Lightly spray a 6-inch cast-iron skillet with baking spray with flour. Spread dough into prepared pan.
5. Bake until edges are golden brown and center is just set, 15 to 20 minutes. Let cool on a wire rack for 20 minutes. Garnish with sea salt, if desired. Serve warm.

**We used C&H® Granulated Sugar and Light Brown Sugar and Schermer Pecans.*

PRO TIP

No cast-iron skillet? No problem! Cookie dough can also be baked in a 6-inch round cake pan or an 8½x4½-inch loaf pan.

fast-fix baking

SUMMERTIME SWEETS

JESSIE SHEEHAN SHARES NOSTALGIC BARS AND A FRUITY CAKE THAT LOOK AND TASTE LIKE SUMMER

S'mores Blondies page 113

RECIPE DEVELOPMENT BY JESSIE SHEEHAN
PHOTOGRAPHY BY KYLE CARPENTER
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY MARY BETH JONES

Mixed Berry
Ricotta Cake
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S'MORES BLONDIES

Makes 18 to 24 blondies

With both graham "flour" (a.k.a. finely ground graham crackers) and chopped chocolate added to the batter, these bars are wildly delicious even before they're topped with marshmallows and more chocolate and broiled until bronzed and melty. And don't be surprised if you start adding graham cracker crumbs to blondies from now on, as the nutty, honey-flavored, vanilla-forward crackers bring so much to the blondie table.

- **1¾ cups (385 grams) firmly packed light brown sugar**
- **1 cup (227 grams) unsalted butter, melted and cooled**
- **1 tablespoon (13 grams) vanilla extract**
- **2 large eggs (100 grams)**
- **1 teaspoon (5 grams) baking powder**
- **1¼ teaspoons (3.75 grams) kosher salt**
- **1½ cups (195 grams) finely ground graham cracker crumbs (about 1½ sleeves)**
- **1 cup (125 grams) all-purpose flour**
- **6 ounces (170 grams) milk or semisweet chocolate, coarsely chopped and divided**
- **2 cups (90 grams) mini marshmallows**

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, whisk together brown sugar, melted butter, and vanilla for 30 seconds. Add eggs, one at a time, whisking until combined after each addition. Sprinkle baking powder onto mixture, and vigorously whisk until combined; repeat procedure with salt. Gently stir in graham cracker crumbs, flour, and ¾ cup (127 grams) chocolate just until combined. (Do not overmix.) Spread batter into prepared pan.
3. Bake until top is browned and crackly, edges are set, and a wooden pick inserted in center comes out with a few moist crumbs, about 30 minutes. Increase oven temperature to broil. Sprinkle marshmallows and remaining chocolate onto blondie.
4. Broil on top rack until chocolate is melted and marshmallows are toasted, about 30 seconds, checking every 10 seconds. Using a wooden pick, swirl marshmallows and chocolate on top, if desired. Let cool completely in pan on a wire rack. Using excess parchment as handles, remove from pan, and cut into bars. Store in an airtight container for up to 3 days.

PRO TIP
Blondies are best the day they're made, as the marshmallows do dry out. When cutting the blondies, dip your knife in hot water and dry it in between slices.

MIXED BERRY RICOTTA CAKE

Makes 1 (9-inch) cake

This wonderfully moist and tender cake with the fluffiest of crumbs is as easy to make as it is gorgeous to behold. An extra egg yolk adds extra moisture, and thick and creamy yet mild-in-flavor ricotta is the perfect addition to this "summer in a cake pan" treat. More than a cup of mixed berries is folded into the oil-based batter in stages to prevent berry sinkage. A final sprinkling of turbinado sugar adds a little crunchy texture and sparkly shimmer to a cake that will likely become one of your favorites.

- **1¼ cups (250 grams) granulated sugar**
- **½ cup (112 grams) vegetable oil**
- **2 teaspoons (8 grams) vanilla extract**
- **2 large eggs (100 grams)**
- **1 large egg yolk (19 grams)**
- **1¼ cups (276 grams) full-fat ricotta cheese***
- **1 teaspoon (5 grams) baking powder**
- **¼ teaspoon (1.25 grams) baking soda**
- **½ teaspoon (1.5 grams) kosher salt**
- **1½ cups (188 grams) all-purpose flour**
- **9 ounces (255 grams) assorted fresh berries (such as blueberries, raspberries, and strawberries), chopped if large**
- **Turbinado sugar, for sprinkling**
- **Garnish: confectioners' sugar**

1. Preheat oven to 350°F (180°C). Spray a 9-inch round cake pan with cooking spray. Line bottom of pan with parchment paper.
2. In a large bowl, whisk together granulated sugar, oil, and vanilla until well combined. Add eggs and egg yolk, one at a time, whisking until combined after each addition. Add ricotta, baking powder, baking soda, and salt, one at a time, whisking until combined after each addition. Using a rubber spatula, gently stir in flour just until last streak of flour is absorbed. Spread half of batter (about 475 grams) into prepared pan. Top with half of berries. Gently spread remaining batter onto berries in pan. Sprinkle with turbinado sugar and remaining berries.
3. Bake until a wooden pick inserted in center comes out clean, 55 minutes to 1 hour and 5 minutes, rotating pan after 30 minutes of baking and covering with foil during final 15 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 10 minutes. Remove from pan, and let cool completely on wire rack. Garnish with confectioners' sugar before serving, if desired.

**We used BelGioioso Ricotta con Latte® Cheese.*

PRO TIP
To get this cake to the table in the blink of an eye, freeze it until it's just barely warm after removing it from the pan, about 20 minutes.

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- Putt Wetherbee, owner, and his daughters

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Above: Pecan Pesto, Zucchini & Ricotta Flatbread

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